1742
EXPERIENCES
BY NASSAU GROUP IBIZA

FIREWORKS MENU
AUGUST 8TH

SELECTION OF AMUSE-BOUCHES

Oyster with ajo blanco and aged balsamic vinegar

Foie gras "Royal apple", filled with mango
and ginger chutney, finished with toasted nuts

Olive sphere with artisan anchovy, tomato and piparra pepper

King crab stew topped with aged Parmesan foam

STARTER

Langoustine wrapped in Iberian pancetta, stuffed with foie gras,
served in a traditional suquet with Ibizan baby potatoes

MAIN COURSE 1

Ibizan dentex, finished with caviar beurre blanc,
glazed fennel and confit baby leek

MAIN COURSE 2

30-day dry-aged national beef,
roasted shallot with fermented notes, stuffed wild
mushroom and Café de Paris butter foam

PRE-DESSERT

Citrus and lemon verbena sorbet

DESSERT

A chocolate interpretation of the forest
with smoky, spiced and bright acidic notes

375€

(Drink not included)