

MAR CHICA'S TASTING MENU



January 7 - February 6, 2026



*Greetings from the kitchen
Homemade bread and butter*



Roasted Carrot / Feta / Citrus / Ginger / Hazelnut



Veloute Parmentier of Leek / Potato / Chives / Smoked Eel on Brioche



Red Mullet / Corn / Chili Oil / Mussel Beurre Blanc



Poached Organic Chicken / Mustard / Sauerkraut / Tarragon Sauce



Blue Cheese / Toasted White Chocolate / Pistachio / Golden Raisin



Tonka Bean Crème Brûlée / Dark Chocolate Sorbet / Tangerine

PRICE

per person

Wine pairing

4 dishes € 46.50



€ 22.00

5 dishes € 56.50



€ 27.50

6 dishes € 66.50



€ 33.00

Evening Mar Chica € 125: Welcome drink - snacks - homemade bread - 6 Dishes -
wine pairing - water - coffee/tea & petit fours.

Menu changes regularly to allow for our creativity, and allowing us to work with seasonal products from small producers. The menu may be subject to daily changes. For allergens, please consult us in advance.