

Bites to share,
the perfect way to start your lunch
and discover the flavors of Cousinas

Bouchot mussels, herb aioli, fennel and brioche	€17
Txistorra, pointed pepper and sweet onion from the Cévennes	€14
Cod tempura with tikki masala	€18
Culatello di Zibello, aged premium cut, Parma Region	€24

Lunch 3 courses €48

Starter, main, and dessert

Lunch 2 courses €38

Starter and main course

Both starters +€15

Cheese instead of dessert +€5

STARTER

Hamachi, pickled asparagus, kombu jus, wild garlic and green herbs
and/or

Veal tartare, foie gras crudo, green bean and fried artichoke

MAIN

Plaice fillet with roasted cauliflower, anchovy and dukkah crumble
or

Rubia Gallega cheeks, green asparagus and Chinese cabbage, miso glazed

DESSERT

Cheeses by Van Tricht, mango-cardamom-mustard seed compote
and/or

Cherry-hibiscus espuma, peach ice cream, hazelnut crumble and fresh cherries