

# A GRAND *Summer Dinner*



THURSDAY, JUNE 18, 2026

*Take the time for an evening, take a seat under our majestic oak tree, softly lit by string lights, to celebrate the arrival of summer in an elegant and intimate setting.*



## WELCOME COCKTAIL

*offered upon arrival  
from our selection of creations*



MOJITO



BASIL  
SMASH



ESPRESSO  
MARTINI



SPRITZ



## MENU

### AMUSE-BOUCHE

*to accompany your aperitif*



### PRELUDE

*Mediterranean yellowtail ceviche with passion fruit, avocado sorbet, and Timut pepper with "tiger's milk"*



### FROM THE SEA

*Zucchini flower stuffed with Saint-Jacques mousseline, langoustine bisque and zucchini velvet, citrus vinaigrette and tempura flower*



### A MOMENT OF GRANITE



### FROM THE LAND

*Tomato and Iberian pork confit tart enhanced with mild spices, served at low temperature, creamy yet with a hint of mustard à l'ancienne*



### SUMMER DESSERT

*Apricot delicacy, varied textures, sandy almond crumble and verbena ice cream*

120 €

PER PERSON



## MAS DE LA ROSE

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LIMITED SEATS – ADVANCE RESERVATION RECOMMENDED