

CEBO

Black Truffle

Seasonal Menu

Black Truffle

SEASONAL MENU

Wine Pairing

*5 glasses 69 €
7 glasses 89 €

*SAN ROMÁN MALVASÍA 2017
Solo 1.300 botellas
D.O. Toro
Bodegas Mauro

*PEGASO BARRANCOS DE PIZARRA 2013
Solo 8.931 botellas
V.T. Castilla y León
Compañía de vinos Telmo Rodríguez

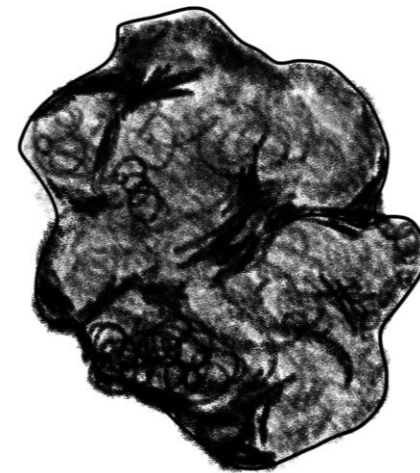
*SCALA DEI MASSIPA 2017
D.O. Ca. Priorato
Bodega Scala Dei

JALIFA AMONTILLADO VORS 30 AÑOS
D.O. Jerez-Xeres-Sherry
Bodega Williams & Humbert

*PAGO NEGRALADA 2015
Solo 10.200 botellas
V.T. Castilla y León
Bodega Abadía Retuerta

*VERDELHO 15 YEARS OLD MADEIRA
Madeira, Portugal
Bodega Henriques & Henriques

CALVADOS HORSE D'AUGE
"BARRICA JEREZ" 11 años
Calvados, Francia
Roger Groult



SNACKS...

CUTTLEFISH RAVIOLI, SMOKED CUTTLEFISH ESSENCE,
INK AND BLACK TRUFFLE

BUTIFARRA SAUSAGE BROTH,
TOLOSA BEAN, SEA URCHIN AND BLACK TRUFFLE

RED SHRIMP, CONFIT LEEK
AND TRUFFLED MEUNIÈRE SAUCE

CREAMY RICE WITH PARMESAN CHEESE, "BEURRE BLACK",
BLACK CHANTERELLE, MUSHROOM AND BLACK TRUFFLE

PIGEON IN TWO COOKING METHODS WITH PÉRIGOURDINE SAUCE

CARAMEL-LACQUERED VEAL SWEATBREAD, BLACK CORN PARMENTIER
AND BLACK TRUFFLE

BLACK CHOCOLATE, GUATEMALAN COFFEE AND TRUFFLED ZACAPA RUM

CRAZY LITTLE SWEETS

180 EUROS