



DON MELCHOR MENU

APPETIZER

Veal foie pâté, homemade quince jelly,
berry sauce, and beetroot powder.

Glass of Sparkling Grand Cuvee



STARTER

Piquillo pepper stuffed with duck confit, coriander chlorophyll,
and apple chutney with hints of tomato.

or

Wild mushroom soufflé, Grand Padanocheese,
dehydrated kale. ⑦

Glass of Marques Casa Concha Heritage



MAIN COURSE

Piglet lamb ribs, trimmed in pistachio and grilled in butter,
served with a potato accordion, shallot sauce, cranberries, and
berry caviar sauce

or

Ravioli stuffed with sweet potato and ricotta,
goat cheese sauce and olive truffle. ⑦

Glass of Don Melchor



DESSERT

70% chocolate mousse with red fruit sauce

or

Pears in red wine, blue cheese sauce, grapes,
and candied walnuts.

Glass of Don Melchor Liqueur

Coffe, tea, infusions.

*If you would like to accompany your lunch with an additional bottle of Don Melchor, you can
ask our sommelier for the list of Don Melchor vintages from our Private Collection.*