

**BEAT**

Latido Gastronómico

My team and I would like to welcome you to a journey through our cuisine's most authentic and unique flavours. Through it, we preserve traditions with a little added modern twist, always respecting the product, recipes and folk wisdom. Our cooking is honest and fuses the sea, garden and mountain in their finest forms.

**Enjoy!**

A handwritten signature in black ink, appearing to read 'Jose Manuel Miguel', written in a cursive style.

**Jose Manuel Miguel**

Executive Chef

# Aller Retour Menu

When it's a round trip  
*(only lunch time)*

AMUSE-BOUCHE

STARTER

RICE OF THE DAY

MEAT

DESSERT

PETITS-FOURS

45€  
VAT included

- All menus comes with artisanal bread baked in our brick oven:
- Long-fermented pumpkin seed and sesame bread made with rye sourdough
  - Rustic double-fermented spelt bread made with apple sourdough and dried figs
    - Served with French Normandy butter and local EVOO

If you have any food allergies or intolerances, please consult our room staff as our dishes may contain some type of allergens.

# Savoir Faire Menu

A French expression that is synonymous  
with culinary expertise

## CANAPÉS

Tomato water and fondillón wine / Cauliflower and caviar macaron  
Iberico pork shoulder with anchovy / Mackerel bonbon  
Oyster and passion fruit / Sea urchin and foie gras / Razor clams  
Assortment of duck

## AMUSE-BOUCHE

Japanese pearls, eel and broth

## MEDITERRANEAN RED TUNA BELLY

Cantaloupe water, pickles and bourride sauce

## WHITE PRAWNS FROM CULLERA

Creamy coconut and fennel, lemon in brine, pine-nut  
beurre blanc and enoki mushrooms

## JOHN DORY

En croute on a bed of lettuce, creamy herb ravioli,  
cockles, and a briny sauce

## GALICIAN RUBIA BEEF

Garden tomato and date chutney, soufflé potatoes  
and creamy red onion

## PEACH

Lavender and citrus

## CARAMEL

Tiger nuts, banana and vanilla

## PETITS FOURS

65€  
VAT included

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# Grand Maison Menu

A tribute to France's greatest restaurants

## CANAPÉS

Tomato water and fondillon wine / Cauliflower and caviar  
macaron / Iberico pork shoulder with anchovy / Mackerel bonbon  
Oyster and passion fruit / Sea urchin and foie gras / Razor clams  
Assortment of duck

## AMUSE-BOUCHE

Japanese pearls, eel and broth

## MEDITERRANEAN RED TUNA BELLY

Cantaloupe water, pickles and bourride sauce

## WHITE PRAWNS FROM CULLERA

Creamy coconut and fennel, lemon in brine, pine-nut  
beurre blanc and enoki mushrooms

## FREE-RANGE EGG YOLK

Cheese soup made with Comté cheese aged for  
24 months and summer truffle

## LANGOUSTINE TAIL

Seaweed hollandaise, beef tendons, avocado and watercress

## RED MULLET

Aubergine caviar, courgette pil-pil, sausage  
and matelote sauce

## BRESSE PIGEON

With spices, croquette, celeriac tatin and nori seaweed

## PEACH

Lavender and citrus

## DARK CHOCOLATE

Gorgonzola, corn and kumquat

## PETITS FOURS

95€  
VAT included

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+34 628 27 78 58

[info@beatrestaurant.com](mailto:info@beatrestaurant.com)