



# LUSTAU

## *Wine Dinner with special guest*

*Lucas Payà*

Tuesday, September 19 6:30pm

### *Welcome*

Crispy potato, beef short ribs  
Foie gras, apple, speculoos  
*Lustau Brandy Cocktail*

### *First Course*

Ahi tuna, chamomile-verbena jelly, dashi, yogurt-oyster sauce  
*Fino En Rama, "El Puerto de Santa Maria"*

### *Second Course*

Arctic Char, tomato confit, basil, pan cristal, olive oil  
*Almacenista, Manzanilla Pasada de Sanlucar "Cuevas"*

### *Third Course*

Cod Brandade, white anchovy, black squid sauce  
*Palo Cortado Solera Reserva "Peninsula"*

### *Fourth Course*

Hay smoked veal, crispy tongue, fava beans, BBQ veal juice  
*Oloroso Solera Reserva "Don Nuno"*

### *Desert*

Manchego Cheese & Figs  
*Digestif Lustau Brandy Gran Reserva Finest Selection*

*Executive Chefs Bart Vandaele & Dieter Samijn*

\$59 per person (excl. of tax & grat)  
Menu items are subject to change

