




GASPAR'S
RESTORANAS

TASTING MENU

6 courses

- Amuse-bouche
 - Scallop, tomato chutney, preserved green strawberries
- Grilled langoustine tail, langoustine bisque
- Octopus, Goan orange masala sauce
- Seasonal fish, curry sauce, rice crisp
- Dry-aged beef sirloin with red wine, morel mushroom and pepper sauce
- Dessert

75 Eur per person

*Wine pairing: 45 Eur per person
(with our restaurant wine card wines)*

*Premium wine pairing: 75 Eur per person
(with Premium class wines)*

*Gaspar's wine journey [minimum for 2 guests]
- 150 Eur per person
(with the most exceptional and the finest wines)*