



THE VIEW

IBIZA



Mestres  
VINS DE CAVA

*Tasting Menu*  
*with Cava Mestres pairing*

AMUSE BOUCHE

MESTRES ROYAL

STARTER

SEABASS

FENNEL FLOWER, DASHI, GILLARDEAU OYSTER (F, ML, SD)  
MESTRES COQUET GRAN RESERVA BRUT NATURE 2014

SECOND COURSE

FOIE GRAS

HOMEMADE FOIE GRAS, DAIKON, CHERRY (SD, G)  
MESTRES VISOL GRAN RESERVA BRUT NATURE 2012

THIRD COURSE

RED MULLET

SAMBAL, EDAMAME BEANS, CASHEW (F, CR, SY, N)  
MESTRES CLOS NOSTRE SENYOR GRAN RESERVA BRUT NATURE 2010

FOURTH COURSE

VEAL TENDERLOIN

PARSNIP, PECAN NUTS, HOLLANDAISE (N, D, E, C)  
MESTRES CLOS DAMIANA GRAN RESERVA BRUT NATURE 2004

DESSERT

PURE WHITE (D, E)

MESTRES RESERVA ROYAL ROSE

NUTS (N) / LUPIN (LU) / DAIRY (D) / EGGS (E) / FISH (F) / CELERY (C) / MUSTARD (MU) / SULPHUR DIOXIDE (SD) / MOLLUSCS (ML) / SESAME SEEDS (SE) / CRUSTACEAN (CR) / SOYA (SY) / GLUTEN (G) / PORK (P) / PEANUT (PN) / VEGETARIAN (V)



THE VIEW  
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*Menu Degustacion  
con maridaje de Cava Mestres*

AMUSE BOUCHE  
MESTRES ROYAL

ENTRANTE

LUBINA  
FLOR DE HINOJO, DASHI, OSTRA GILLARDEAU (P, ML, SF)  
MESTRES COQUET GRAN RESERVA BRUT NATURE 2014

SECUNDO PLATO

FOIE GRAS  
FOIE GRAS CASERO, DAIKON, CEREZA (SF, G)  
MESTRES VISOL GRAN RESERVA BRUT NATURE 2012

TERCERO PLATO

SALMONETE  
SAMBAL, EDAMAME, ANACARDOS (P, CR, SJ, FS)  
MESTRES CLOS NOSTRE SENYOR GRAN RESERVA BRUT NATURE 2010

CUARTO PLATO

**SOLOMILLO DE TERNERA LECHAL**  
CHIRIVÍA, NUECES DE PECÁN, SALSA HOLANDESA (FS, L, H, A)  
MESTRES CLOS DAMIANA GRAN RESERVA BRUT NATURE 2004

POSTRE

PURE WHITE (L, H)  
MESTRES RESERVA ROYAL ROSE

FRUTOS SECOS (FS) / ALTRAMUCES (LU) / LÁCTEOS (L) / HUEVOS (H) / PESCADO (P) /  
APIO (A) / MOSTAZA (M) / SULFITOS (SF) / MOLUSCOS (ML) / SÉSAMO (SS) /  
CRUSTÁCEOS (CR) / SOJA (S) / GLUTEN (G) / CERDO (C)