



Don Ramón

CASA PALACIO SEVILLA

★ ★ ★ ★ ★ Gt



el limón

TASTING MENU

SPRING | SUMMER 2025



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APPETIZERS

OYSTER WITH PX, VINEGAR FOAM AND EXTRA VIRGIN
OLIVE OIL SPHERIFICATION

BRIOCHE WITH WHITE PRAWN TARTARE AND CAVIAR

INVERTED PUFF PASTRY AND SMOKED EEL WITH SAFFRON
WITH BLUEBERRY CREAM CHEESE AND VANILLA OLIVE OIL
(2 UNITS)

FIRST

WATERMELON SALAD, FETA CHEESE, BLACK OLIVE CRUMBLE
AND CRISPY CHICKPEAS WITH RAS EL HANOUT WITH OLIVE
OIL SPHERIFICATION AND MINT VINAIGRETTE

SECOND

LOW-TEMPERATURE CONFIT COD MOHAMARA SAUCE, PIL-
PIL FOAM AU GRATIN AND SAUTÉED SEASONAL VEGETABLES

LOW-TEMPERATURE DUCK MAGRET TENDER WHEAT WITH
ORANGE, FLAMBÉED PEAR IN OLOROSO SHERRY WINE

DESSERT

ANDALUSI:
POLEÁ CREAM AND MOORISH BAKLAVA