

IBIZA FOOD STUDIO

EXPERIENCES

Welcome

Snacks - olives - almonds

Oysters natural & Food Studio style

Menu

Bread and aioli

Raw king fish

Gamba ibicenca and saffron

Formentera lobster

Gallo St. Pedro

Ibiza lamb & herbs

Milk and honey

Pr person:

Menu 175€

Extra Baerri Caviar 10€

Extra Beluga Caviar 30€

Extra truffles 10€

Extra cheese plate 15€

Coffee and Petit Furs 5€

Wine Menu

Welcome

Gentleman 2013
(Malvasia de Sitges)
Clos Lentiscus
Sant Pere de Ribes - Garraf

Menu

Esencia Diviña 2016
(Albarino)
Adegas Gran Vinum
Rias Baxias

Els Bassotets 2016
(Macabeu, Chenin Blanc)
Celler Escoda-Sanahuja
Prenafeta - Conca de Barberà

Col de Sabater 2011
(Merlot, cabernet sauvignon)
Celler Escoda-Sanahuja
Prenafeta - Conca de Barberà

Coteaux du Layon "Passerillé" 2016
(Chenin Blanc)
Domaine Delesvaux

Wine menu 75€ pr. person

Wine Menu Lux

Welcome

Latitude Extra Brut NM
(Chardonnay)
Larmandier- Bernier
Côte des Blanc - Champagne

Menu

Anjou Blanc " Authentique " 2014
(Chenin Blanc)
Domaine Delesvaux
Anjou - Loire

Chablis Château de Béru Chablis 2015
(Chardonnay)
Château de Béru
Chablis - Bourgogne

Arbossar 2015
(Cariñena)
Terroir al Limit
Torroja - Priorat

Coteaux du Layon "Passerillé" 2015
(Chenin Blanc)
Domaine Delesvaux
Anjou - Loire

Wine menu 145€ per person

IBIZA FOOD STUDIO

EXPERIENCES

Cooking Classes

Duration: 5 hours

Includes: food and wine, aprons and a Food Studio certificate.

We welcome with a glass of Cava, snacks and a tour of La Finca.

Intro to kitchen and basic kitchen skills.

Planning of preparation.

Group work and preparations.

Finishing of dishes and presentation.

Socialdinnig and debate.

Finishing of the course.

295€ pr. person - minimum 6 persons.

Cooking Demo

Duration: 1 hour + 3 hours experience menu

Includes: Food and wine, aprons

We welcome with a glass of Cava, snacks and a tour of La Finca.

Intro to kitchen and basic kitchen skills.

Planning of preparation.

Group work and and light preparations.

Finishing of dishes and presentation collaboration with the chefs.

Socialdinnig and debate.

We say good night.

65€ pr. person + Experience Menu 145€ - minimum 6 persons.

Wine Tasting

Duration 1 hour

Includes: tasting of bubbles, white wine and red-wine.

Short intro to the world of wines, and the Food Studio wine philosophy.

Organic, natural and low intervention. Intro to how we technically taste wines.

Tasting of the 3 wines and debate.

35€ pr. person

75€ lux tasting pr. person

Oyster Tasting

Duration: 1 hour

Includes: Tasting of 3 kinds of oysters raw and cooked, oyster knife and apron.

Short intro to the world of oysters, we talk about the different species and their different

gastronomic profiles.

Oyster opening and tasting.

75€ pr. person

Caviar Tasting

Duration: 1 hour

includes: tasting of 3 kinds of caviar.

Short intro to the world of caviar, we talk about the different types and their different gastronomic profiles.

We taste and discuss the different caviars.

65€ pr. person