

GASTRONOMIC GRAND MENU

Red prawn soup, leeks, coconut and saffron

Fried rice, caviar, lemon caramel and Iberian pork dewlap

White asparagus, corn, smoked carrot and curry

Marinated mackerel, yogurt bread, cauliflower and Shiso leaves

Sautéed squids and spinach, red butter, peanuts and lemon

Grilled crayfish, in lettuce leaves and Oriental aroma

Duck lasagna pistachio nuts, cardamom and Idiazabal cheese whey

Sole, smashed sweet potatoes and its fish bone juice

Lacquered white pork rib, barbecue sauce and tender onions

Cheese selection from our table

Strawberries, basil cream, coconut and saffron

Daikon radish, corn, liquorice and passion fruit

Guanaja chocolate 70%, Parmesan cheese, quinoa and toffee

PETIT FOURS

185€

*Menu is only available for the whole table
Bread and butter service is included*

*WINE PAIRING 115 €
SPANISH WINES PAIRING 115 €*

*We serve only one kind of pairing in the same table
Price per person, VAT included / Apéritifs and digestifs are not included*

TABLE OF CHEESES	41 €
OLIVE OIL AND BREAD	8 €
WATER SERVICE	4 €
DESSERTS	24 €

WHITE ASPARAGUS

Corn, smoked carrot and curry

48€

MARINATED MACKEREL

Yogurt bread, cauliflower and Shiso leaves

46€

CITRUS- MARINATED RED PRAWN

Tender onions smoked with vine shoots

52€

FREE-RANGE CHICKEN

Ratatouille, red pepper bittersweet and wheat crust

45€

SMOKED RICOTTA RAVIOLI

With caviar "Petrossian Alverta Imperial"

75€

GRILLED CRAYFISH

In lettuce leaves and Oriental aroma

58€

SAUTÉED SQUIDS AND SPINACH

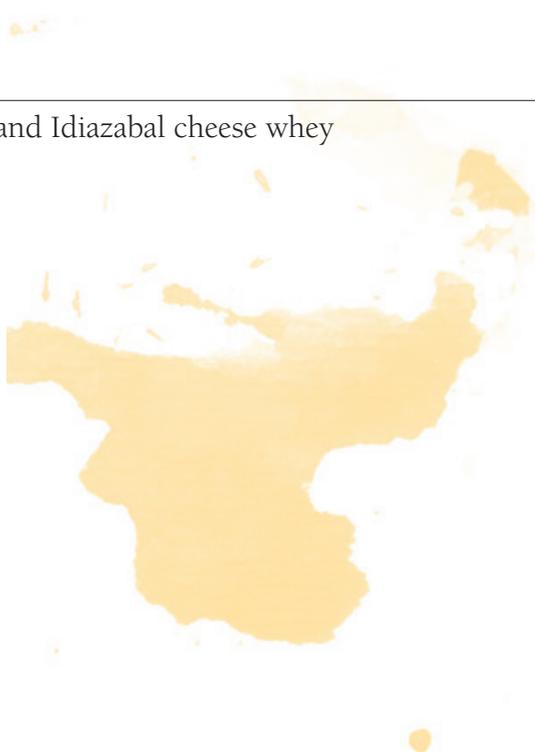
Red butter, peanut and lemon

50€

DUCK LASAGNA

Pistachio nuts, cardamom and Idiazabal cheese whey

49€



VAT included



TURBOT

(Grilled), smoked with wine shoots, wild asparagus

59€

SOLE

With smashed sweet potatoes and its fish bone juice

58€

RED MULLET

With scrambled eggs, breadcrumbs and red pepper oil

56€

SEA BASS

Candied tomato slices, red pepper, hazelnut and sesame

58€

SEA BREAM

Red wine, beet, cocoa and black pepper

57€

HAKE

Basil, carrot and chicken juice

50€

WHITE VEAL KNUCKLE

(Long cooking) With creamed potatoes (Min. 2 persons, price per person)

55€

SUCKLING PIG LOIN

Roast "a la minute" with thyme aroma

54€

WHITE PORK RIB

Fennel, garlic-lemon and barbecue sauce

52€

YOUNG GOAT

Roast pumpkin, hazelnut and black garlic

56€

PIGEON

Boneless, with pasteurized yolk and his own juice

55€



VAT included