

GASTRONOMIC GRAND MENU

Red prawn soup, leeks, coconut and saffron

Fried rice, caviar, lemon caramel and Iberian pork dewlap

White gazpacho, quail eggs, tapenade and tender almonds

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*

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

MARINATED MACKEREL

yogurt bread, cauliflower and Shiso leaves

46€

PICKLED MUSHROOMS

ox rib and spiced sweet potato

50€

FREE-RANGE CHICKEN

ratatouille, red pepper bittersweet and wheat crust

48€

SMOKED RICOTTA RAVIOLI

with caviar "Petrossian Alverta Imperial"

75€

RED PRAWN

flambéed in whisky, tender onions and prawn heads consommé

52€

GRILLED CRAYFISH

in lettuce leaves and Oriental aroma

58€

SAUTÉED SQUIDS AND SPINACH

red butter, peanut and lemon

50€

AUTUMN MUSHROOMS

sautéed with cod and olives

49€

ARTICHOKES

hazelnuts, egg yolk and white truffle

78€

VAT included



TURBOT

(grilled), smoked with wine shoots, peppers and salsify

59€

SOLE

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€

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€

DUCK LASAGNA

pistachio nuts, cardamom and Idiazabal cheese whey

53€



VAT included