



TASTING MENU

Appetizer

Cold Infusion with Mate and Greip

Roasted Porchetta, Yuzu Mayonnaise, and Corindre

Free-Range Chicken in III Services: Cold Consommé, Spiced Small Pasty

Watermelon Gazpacho, Homemade Tinned Tomatoes, Idiazábal Cheese Biscuit, Smoked and Salted

Creamy New Potatoes and Spicy Txangurro Salad, Barbecue Tamarillo Tomato,
Lamb Infusion and Coriander Sprouts

Flame Roasted Hake, Black Cauliflower Risotto, Roasted Cauliflower, and Egg Yolk Sauce

Free-Range Chicken in III Services: Roasted Terrine

Elder Flower and Vanilla Gelée, Aniseed Crú Apple, Litchi and Yoghourt

Creamy “Dulce de Leche”, Cocoa and Orange Gelée, Crispy Coffee and Anise

60€

This menu also could be paired with different wines from the region

25 €

This Menu is Served on a Per-Table Basis. Last Service at 3 p.m. (Lunch) and 10 p.m. (Dinner)

10 % VAT included