

WITH ALL THE KNOWLEDGE AND PASSION OF MORE THAN 45 YEARS EXPERIENCE,  
TOGETHER WITH THE WISDOM AND INNOVATIVE RECIPES OF MARTIN BERASATEGUI,  
WE HAVE MADE THIS MENU WITH HIS MOST EMBLEMATIC PLATES.

## THE GREAT CLASSICS MENU

MY APPETIZERS ARE DIFFERENT ACCORDING TO THE WHIM OF THE COUNTRY,  
THE SEA AND THE SEASONS.

I PROPOSE YOU TO SEDUCE BY THE SMALL BITES,  
WITH I WILL OPEN YOUR APPETITE.

SEDUCTIVES, SENSUALS AND MOST OF ALL, TASTY.

HOPE TO BE PRELUDE OF A GOOD MEAL AND A BETTER AFTER-DINNER CHAT.

Caramelized millefeuille with smoked eel, foie-gras, spring onion and green apple

Lukewarm Vegetables and Shellfish salad, Cream of Farmhouse Lettuce and iodized juice

Red Tuna Tartar dressed with Kimchi Sauce, Citrus Ponzu Noodle and Crushed Ginger

Organic Egg Yolk covered with a Liquid Herbs Salad, Beetroot, Canarian cheese, and a dash of Truffle

*Fresh Pasta Ravioli filled with Truffle, Mushroom Juice Emulsion and of Black truffle Shavings*  
Supplement 19 €\*

Grilled Sole in its Bound Juice, Clams in Green Sauce, seaweed cream, Meunière Sauce and potato Foam

Galician Beef Fillet, Thinly Chopped Mushrooms, Herbs and Spherical Truffled Gnocchis with cheese foam

AND DESSERTS TO FINISH

Warm Apple Tart, Sorbet and Chantilly Cinnamon Liqueur

**150 €**

Homemade selection of bread and butter 6 €

Selection of Coffees or Infusions 6 €

Selection of Coffees or Infusions and cart with Mignardises 12 €

Cart with Mignardises 6 €

VAT Included

*\*If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our Ladies and Gentlemen for assistance when selecting menu items.*

**IT IS ONLY SERVED IN COMPLETE TABLES.**