

SEASONAL MENU

(only midday's)

Starter

Caramelized apple salad, gorgonzola and boletus vinaigrette

Mango "gaspatxo" with balsamic vinegar ice cream

Corned chicken and foiegras cannelloni, truffled creamy sauce

La Garrotxa beans, Iberian pork belly and baby squid

Steak tartar of "Txuleton"

Carpaccio of beef sirloin stuffed with Iberian ham and foiegras
(+ 3€)

MainCourse

Pals rice, rabbit, artichokes and mushrooms

Grilled sea bass ,green asparagus, roasted tomatoes
and smoked celery root mash

Slow cooked and grilled pork ribs whit wild rice

Stewed oxtail with foie and boletus with spiced red wine sauce

"Picanton" chicken with seasonal vegetables

CHEF'S SUGGESTIONS

French duck magret with pears in wine,
foiegras and spiced brioche (+8€)

Old cow cheek with creamy potato and crispy cassava (+ 10€)

Lamb shoulder with Idiazabal cheese parmentier(+8€)

Cod Loin with roasted apple« allioli « seasonal vegetables
and piquillos coulis(+5€)

Desserts

Chocolate lava cake and cinnamon ice cream (+1,5 €)

Pineapple carpaccio with burnt coconut milk cream

Mato cake with caramelized walnut and speculoos crumble

Strawberry soup with coconut ice cream

Crème brulee with red berries

If you wish, you can change the dessert for coffee or infusion

29,50€

The price includes bread and ½ mineral water
(10% VAT included)

Please inform your server if you have any allergies we should know about for possible changes