

PATRI

Martin Berasategui.

TASTING MENU

Sardine cream with capers and pickled vegetables

Martin's **Olivier salad**

Home made croquettes, made following grandma Gabriela Olazabal's recipe

Razor clams with Thai dressing

Fried hake with roasted peppers

Oven glazed **duck cannelloni** with sautéed mushrooms and foie gras shavings

Old fashioned caramelized french toast with toasted milk ice cream, candied lemon and Añana salt

Viña Cantosán (Verdejo)

Viuda negra (Tempranillo)

Water

Coffee

55

"The hand made elaboration in our kitchen implies the manipulation of all the allergens to declare according to the regulation EU-1169/2011. If you require information corresponding to each dish, please see bellow.