



## **THE BEST OF MARTIN BERASATEGUI CUISINE**

**Our selection of butters: Salty, tomato, avocado, citronelle and mushrooms**

**Sourdough bread with long fermentation**

**Our seasoned olives**

**“Mussel”**

**Caramelized millefeuille of smoked eel, foie gras, spring onion and green apple**

**Natural oyster with sea pearls, iced herring powder and gazpacho of piparra (pepper)**

**Caviar on bonito (tuna) fritter and dashi broth**

**Crispy shrimp omelette, tarama, emulsified mushrooms and yuzu gel**

**Begi haundi (squid) with its juice, egg yolk, toasted onion puree, citrus and basil**

**Royal of shrimp with cured scallops, bean sprouts, salicornia and razor clams**

**Creamy mushroom, sweetbread and truffle pie**

**Kokotxas and slices of cod with red prawn vizcaína sauce**

**Grilled sea bass with emulsified fennel, red curry sauce, marrow and octopus**

**Rack of lamb served with trotters, liquid root vegetables and pickles**

**Hot and cold strawberry-lime gin fizz**

**Sheep's milk snow and smoked bonbon with pumpkin and vanilla cream, orange and black garlic**

**Saffron, white chocolate and wasabi**

**My Little sweets: Vanilla, almond and raspberry, bonbon, chocolate, red grape juice and passion fruit soup, ruso cake and chocolate rocks**

"The handmade elaboration in our kitchen, implies the handling of all the allergens to declare according to the regulation (EU) 1169/2011, if you require information corresponding to each dish, please request it to our service staff".