



CHRISTMAS MENU

Sourdough bread and long fermentation

Our selection of butters: salted, tomato, mushroom, avocado, and beetroot

“Gilda”

Crunchy kombu seaweed tartlet, salmon, and miso

Caramelized mille-feuille of smoked eel, foie gras, spring onion, and green apple

Shrimp salad over a caper and tomato jelly

Raw fennel pearls, in risotto, and emulsified

Slices of cod, kokotxas and spider crab
Bizkaina style

Iberian pork with asparagus, dates and
Parmesan whey

Hot and cold passion fruit whisky sour

Mango rocks with pear granita, frozen celery, fruit compote and beetroot

My little sweets: Hazelnut bonbons, red grape and passion fruit must, raspberry and almonds, Russian cake, cold chocolate soup

"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"

WINE PAIRING

Izar Leku 2020
Hondarrabi Zuri
Bodega Izar Leku
Gipuzkoa

Foudre 2021
Albariño
Bodega Angel Sequeiros
Rias Baixas

Artizar 2016
Hondarrabi Zuri
Bodega Itsasmendi
Bizkaia

Arbossar 2022
Cariñena
Bodega Terroir al Limit
Priorat

Louis Roederer Collection 245
Pinot Noir, Pinot Meunier, Chardonnay
Bodega Louise Roederer
Champagne

260€