



CHRISTMAS EVE MENU

Sourdough bread and long fermentation

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

“Gilda”

Caviar rock and Iberian lardo

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

Carabinero (shrimp) carpaccio on crab trembler, endive, anchovy, and sardine montadito

Sweetbread omelet, artichoke, sabayon, and black truffle

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

Grilled sirloin steak with Iberian sauce, chard chlorophyll, and brie cheese bonbon

Hot and cold strawberry and lime gin fizz

Saffron, white chocolate, and wasabi

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

300€