

Especiales del día / Specials of the day

- Potaje de Vigilia**    24,00€
Traditional Eastern Week stew of chickpeas, cod and spinaches
- Setas de primavera a la plancha** 29,50€
Seared wild mushrooms
- Revuelto de perretxikos**  29,50€
Scrambled, organic eggs, of perretxikos wild mushrooms
- Espárragos blancos y trigueros pericos a la plancha con mantequilla de alcaparras y almendras**   28,00€
Grilled white and green asparagus with hazelnut and caper butter
- Rape a la plancha con guisantes lagrima, percebes y tocineta ibérica**     33,50€
Seared monkfish, peas, cockles and bacon
- Carpaccio de solomillo de venado marinado con ensalada de rucula, chimejis y lascas de Idiazábal trufados**      29,50€
Marinated venison tenderloin "Carpaccio" served with arugula salad, Chimejis and truffled Idiazabal cheese slices
- Faisan Paul Bocuse: Sus muslos guisados al cava, pechuga rellena de mousse de foie y sus alitas fritas**      29,50€
Picantón Paul Bocuse: Their thighs stewed in cava, breast stuffed with foie gras mousse and their fried wings
- Solomillo de vaca madurada al oporto con parmentier trufada, cebollitas caramelizadas y espárragos trigueros**      36.50€
Grilled old cow tenderloin served with potato parmentier, caramelized onions and green asparagus

Precios 10% IVA incluido / 10% TAX included

