

*WITH ALL THE KNOWLEDGE AND PASSION OF MORE THAN 45 YEARS EXPERIENCE,
TOGETHER WITH THE WISDOM AND INNOVATIVE RECIPES OF MARTIN BERASATEGUI,
WE HAVE MADE THIS MENU WITH HIS MOST EMBLEMATIC PLATES.*

THE GREAT CLASSICS MENU

*MY APPETIZERS ARE DIFFERENT ACCORDING TO THE WHIM OF THE COUNTRY,
THE SEA AND THE SEASONS.*

*I PROPOSE YOU TO SEDUCE BY THE SMALL BITES,
WITH I WILL OPEN YOUR APPETITE.*

SEDUCTIVES, SENSUALS AND MOST OF ALL, TASTY.

HOPE TO BE PRELUDE OF A GOOD MEAL AND A BETTER AFTER-DINNER CHAT.

Caramelized Millefeuille with Smoked Eel, Foie-Gras, Spring Onion and Green Apple

Lukewarm Vegetables and Shellfish salad, Cream of Farmhouse Lettuce and iodized juice

Red Tuna Tartar dressed with Kimchi Sauce, Citrus Ponzu Noodle, Crushed Ginger and Osietra "M.B Excellsius" Caviar

Calamari in Different Textures, Served with a Carbonara Foam and "El Hierro" Island Cheese Crunch

*Fresh Pasta Ravioli Filled with Truffle, Mushroom Juice Emulsion and Black truffle Shavings
Supplement 19 € **

Grilled Hake Wrapped with Sliced Iberian Pork Served with White Miso Foam and Natural Cockles

Wellington Deer, Corn Purée, Acidified Herbs and Café de Paris Sauce

AND DESSERTS TO FINISH

Warm Apple Tart, Sorbet and Chantilly Cinnamon Liqueur

180 €

Homemade selection of bread and butter 6 €

Selection of Coffees or Infusions 6 €

Cart with Mignardises 9 €

VAT Included

**If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to
ask one of our Ladies and Gentlemen for assistance when selecting menu items.*

IT IS ONLY SERVED IN COMPLETE TABLES.