THREE-COURSE MENU

Please choose one starter, one main course and one dessert per person.

Starters

Cream of porcini soup with chestnuts and pine nuts.

Escabeche-marinated partridge salad with raisins and wine reduction.

Cardoons in almond sauce with cooked foie gras.

Rioja-style vegetable stew (pisto) with a slow-cooked egg and wine-infused salt.

Soup or stew of the day.

Main courses

Fresh cod with stewed peppers and pil-pil sauce.

Red mullet with bouillabaisse broth.

Veal cheeks braised in red wine with carrots.

Slow-cooked lamb shoulder with oven-baked sliced potatoes and baby greens (€10 supplement).

Iberian pork pluma (tender cut) with chips and peppers.

Roasted vegetable lasagne with green pesto.

Desserts

Cuajada (set milk) mousse with honey and walnut crunch.

Chocolate and sweet winter wine ganache with olive oil and salt.

Seasonal fruit, white wine jelly and citrus foam.

Pears poached in white wine with yoghurt and white chocolate foam.

Egg custard flan with Baileys whipped cream, coffee cream and candied hazelnuts.

€50.00

VAT included

Drinks, herbal teas and coffee are not included.