



NEW YEAR MENU 2020

INDIVIDUAL STARTERS

Pickled rockfish salad with red fruits and pickles

Veal cheek covered with PX, Idiazabal cream cheese, pine nuts and green wheat

MAIN COURSE TO CHOOSE BETWEEN:

Rice with duck and wild mushrooms in its own stock

or

Sea bass with sea urchin foam and vegetable carpaccio

or

Beef tenderloin with potato strudel

DESSERT

Passion for vanilla

Christmas sweets

Price per person 45€

VAT included

First bread service included

Drinks not included

**If you have any type of allergy or food intolerance,
please do not hesitate to contact us**