

# TASTING MENU 2

## [ To begin ]

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### **Roasted hazelnut short bread**

With smoked sardine and glazed chicken gizzard with swede demi-glace.

## [ First course ]

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### **Artichoke from 'el Prat' macerated 'a la Romana'**

With hedgehog mushroom and beef marrow with grilled onion demi-glace.

## [ Second course ]

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To choose:

### **Cod Supreme**

Cooked in cod tripe juice, porcini and Basque chilli pepper.

### **Slowly cooked Coquelet**

With tarragon demi-glace, fried pig ear with pumpkin and spiced butter cream.

## [ To finish ]

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### **Pickle**

In rice vinegar and dill syrup with lime and basil sorbet .

### **Grapes with cheese taste as kiss**

Manchego cheese cream with grapes macerated in port, 'Idiazabal' cheese ice cream, toasted butter sablé with caramelized popcorn and pistachio ganache .

Welcoming appetizer: Artisan bread and butter made in Boraz.  
Optional wine pairing. (30€)

**50€**

10% of extra charge for terrace seating.