

TASTING MENU

[To begin]

Grilled tomato

Confit in a chamomile, lemon and black garlic infusion, served with burrata on tarragon pesto and grilled palm heart gel.

[First course]

Tapioca in textures

With cauliflower 'a la romana', capers and chipotle mayonnaise, finished with pear in spiced sweet wine osmosis.

[Second course]

Grilled celeriac

Glazed with rosemary and garlic butter, based on carrot and kabocha curry.

[Desserts]

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€)

10% of extra charge for terrace seating.

50€

