



Nature is wise; one only needs to know how to listen to her. It is the market that decides what I shall buy and use to create my menus.

We return to revive the spirit of my origins, seemingly renewed but really retaining old customs: when fire gave flavour to a dish and the wine presided the table.

Choose what you like, make a menu as your taste... and enjoy.

Welcome to your home!

STARTERS

<i>Trout's tartar with iodized cucumber gelatine, chives and raifort cream</i>	19€ (In ½ portion 10.5€)
<i>Marinated salmon salad, capers gel and confit tomato</i>	19€ (In ½ portion 10.5€)
<i>Oyster, arugula and watercress chlorophyll, cucumber, kaffir and coconut</i>	19€
<i>Fish and seafood soup</i>	19€ (In ½ portion 10.5€)
<i>Poached farm eggs, bathed in a broth of iberian ham and crunchy bread</i>	19€
<i>Cannelloni stuffed with pig's trotters, oxtail and mushroom gratin</i>	19€
<i>Premium steak tartar with olives in textures</i>	19€
<i>Cold marinated anchovies Lasagna's with vegetables and basque's gazpacho</i>	19€ (In ½ portion 10.5€)
<i>Sautéed baby vegetables with peas toffee</i>	19€

FISH

<i>Monkfish with oysters emulsion, king crab and champagne</i>	28€
<i>Cod kokotxas with cockle in txakoli</i>	27€ (In ½ portion 14.5€)
<i>Grilled hake with Iberian jowl, wakame juice, seaweed salad and almond</i>	26€ (In ½ portion 14€)

RICE

<i>Rice with clams at traditional style</i>	26€ (In ½ portion 14€)
<i>eMe Be roasted rice</i>	26€

MEAT

<i>Suckling lamb leg with pepper chutney and garlic cream in three cookings</i>	34€
<i>Grilled Premium T bone of cow with special potato puree (2pers.)</i>	61€ (Individual 31€)
<i>"Callos" (tripes) at traditional style</i>	26€ (In ½ portion 14€)
<i>Cow's Cheeks, truffled potato's cream and tail broth reduction</i>	26€ (In ½ portion 14€)

DESSERTS

Our desserts need love and attention, so we recommend ordering dessert at first...

<i>Chocolate fondant, hazelnut ice cream, frangelico's slush and mint</i>	13.5€
<i>Orange macaroon, saffron gel and earl gray tea ice cream</i>	13.5€ (In ½ portion 8€)
<i>Red fruits Infusion, strawberries, yogurt ice cream and touch of cinnamon</i>	13.5€ (In ½ portion 8€)
<i>Celery, cucumber, apple and mint gin&tonic</i>	13.5€
<i>Caramelized French toast, almond cream, plum compote and coffee</i>	13.5€ (In ½ portion 8€)
<i>Creamy whisky, unctuous hazelnut and coffee slush</i>	13.5€
<i>My favorite cheeses from our country</i>	19€

All our dishes are served on an individual basis, in case of wanting to share already will be presentations from kitchen in half portions.

**Any questions about allergies or intolerances please inform the manager
All dishes include 10% VAT corresponding to restaurant*



OUR TASTING MENU

My snacks are different depending on the whim of the countryside, the sea and the seasons.

I propose to leave you seduced by the small bites...

With that I will open your appetite ... seductive, light and above all tasty...

Enjoy!!!

Appetizers

Cold marinated anchovies Lasagna's with vegetables and basque's gazpacho

Oyster, arugula and watercress chlorophyll, cucumber, kaffir and coconut

Poached eggs at low temperature, bathed in a broth of iberian ham and crunchy bread

Grilled hake with Iberian jowl, wakame juice, seaweed salad and almond

Cow's Cheeks, truffled potato's cream and tail broth reduction

Pre dessert

Creamy whisky, unctuous hazelnut and coffee slush

Price 70€ 10% VAT included

Drinks not included

Wine pairing option 28€ 10% VAT included

Our menu will be served for the whole table

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