

CHRISTMAS NEW YEAR

TASTING MENU

120€

PER PERSON

+30€

STANDARD PAIRING

+55€

PREMIUM PAIRING

FOIE GRAS, PRAWN, SIBERIAN CAVIAR

Lightly grilled Spanish prawns garnished foie gras espuma and finished with Siberian caviar, known to be some of the best in the world.

DAIRY, EGGS, CRUSTACEAN, FISH

CRISTAL BREAD, CHARCUTERIE, TRUFFLE BUTTER

Cristal bread served with 6 month aged Buey saucisson from Seville, 2 year aged wild shot boar from Cordoba and truffle butter.

GLUTEN, DAIRY

MIMS Cava Rosé, Catalonia, Spain

Pierre Gobillard Réserve Grand Cru - A.O.C. Champagne, France

TÉNÈBRES D'OIGNON

A famous dish on Top Chef, created by our Chef Mathieu Lagarde. Burnt red onion, mushroom duxelle, gruyere espuma, onion and lemon puree, pickled baby onion.

DAIRY

Pago Mota, Chardonnay, D.O. Castilla, Spain

Domaine Gueguen Vieilles Vignes - Chablis Cuvee 1975 - A.O.C. Bourgogne, France

SEA BASS, BEER GLAZE, PARSNIP

Sea bass grilled over olive wood, brushed with a pale ale beer glaze and served with a smoked fish bone jus and parsnip puree.

FISH, DAIRY, GLUTEN

Cortijo Los Aguilares- Tempranillo, Garnacha Tinto, Syrah - D.O. Malaga, Spain

Mercrey - Pinot Noir - A.O.C. Bourgogne, France

SHORT RIB, CARROT JUS, BUTTERNUT, TRUFFLE

Confit beef short rib from Galicia finished on the grill, served with jus infused with roasted carrots, butternut puree and garnished with truffle.

DAIRY

Muga Crianza - Tempranillo, Garnacha, Mazuelo, Graciano - D.O. Rioja, Spain

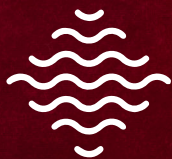
Arzuaga - Tempranillo, Merlot - D.O. Ribera del Duero, Spain

CHOCOLATE, PEAR, WALNUT

Red wine and spiced poached pear served with chocolate ganache, walnut crumb and crèmeux.

DAIRY, NUTS

Pedro Jiménez Alvaro Domecq - Sherry D.O. Jerez, Spain OR Valveran Sidra de Hielo, Asturias, Spain



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VEGETARIAN

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PREMIUM PAIRING

POIREAUX “VIELLE-AIGRETTE”

Traditional French dish: Poireaux Vinaigrette. Dressing created from a blend of six herbs from our land in Istán, infused for 10 days. Served with blanched leeks, complemented by crispy sage, pistachio crumb, and fresh basil.

NUTS

CRISTAL BREAD, PICKLES, HAZELNUT BUTTER

NUTS, GLUTEN

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Pierre Gobillard Réserve Grand Cru - A.O.C. Champagne, France

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DAIRY

Pago Mota, Chardonnay, D.O. Castilla, Spain

Domaine Gueguen Vieilles Vignes - Chablis Cuvee 1975 - A.O.C Bourgogne, France

MUSHROOM, LEMON, GARLIC

Variety of mushrooms prepared in multiple techniques and textures, seasoned with lemon and garlic gel.

GLUTEN

Cortijo Los Aguilares- Tempranillo, Garnacha Tinto, Syrah - D.O. Malaga, Spain

Mercurey - Pinot Noir - A.O.C. Bourgogne, France

CARROT, BUTTERNUT, DILL, TRUFFLE

Pickled and olive wood grilled carrots, served over truffled butternut puree and finished with dill oil.

GLUTEN

Muga Crianza - Tempranillo, Garnacha, Mazuelo, Graciano - D.O. Rioja, Spain

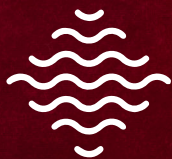
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DAIRY, NUTS

Pedro Jiménez Alvaro Domecq - Sherry D.O. Jerez, Spain OR Valveran Sidra de Hielo, Asturias, Spain



NAVIDAD
NOCHEVIEJA

MENÚ
NIÑOS

CHRISTMAS
NEW YEAR

CHILDREN'S
MENU

ENTRANTE A ELEGIR • STARTER TO CHOOSE

CROQUETAS DE JAMÓN
CROQUETAS DE QUESO
HAM CROQUETTES
CHEESE CROQUETTES

PLATO PRINCIPAL A ELEGIR • MAIN COURSE TO CHOOSE

ESCALOPE DE TERNERA CASERO CON PURÉ
HAMBURGUESA DE TERNERA CON PATATAS FRITAS
HOMEMADE SCHNITZEL WITH PURÉE
BEEF BURGER WITH FRENCH FRIES

POSTRE A ELEGIR • DESSERT TO CHOOSE

MOUSSE DE CHOCOLATE
HELADO
CHOCOLATE MOUSSE
ICE CREAM

35€

POR NIÑO/PER CHILD