

Menu

STARTER

Burratina with Pesto sponge cake with caramelized tomato and black olive powder

HALF PORTIONS MAIN DISHES

Grilled turbot with crunchy seaweed textures and citrus touches

Veal tenderloin with foie gras, potato *Rostí*, glazed onion and demi-glacé

DESSERT

Tarte Tatin

Mini *Gintonic* de *Bombay* or Mini *St. Germain Spritz*

CELLAR

White wine Ardra [*D.O Rueda*]

Red wine Arnegui [*D.O La Rioja*]

Water, soft drinks, beer and coffees

60 €/pax

[10% VAT not included]