

Menú Disfrutar

Taco of a Royale of Hare
Trout tartar with its caviar and fossil salt
Wild boar, 'sobrasada' and lime patty
Black garlic soup with a poached quail egg
Stewed partidge with local lentils and fried cabbage
Lamb sweetbreads with wild mushrooms sautéed with garlic
Pork 'mask' with 'salsa brava', king prawns and a chive mayonnaise
Cod fillet with a stew of tripe and carbon-roast peppers
Lamb shoulder with cauliflower, broccoli and Ras el Hanut cous cous
Floral tea flute with honey, white chocolate and tangerine

*Precio: 58.00 € **

Menú Celebrar

Taco of a Royale of Hare
Trout tartar with its caviar and fossil salt
Wild boar, 'sobrasada' and lime patty
Black garlic soup with a poached quail egg
Spherification of truffled manchego cheese
Chocolate, foie and corn cracker
Stewed partidge with local lentils and fried cabbage
Lamb sweetbreads with wild mushrooms sautéed with garlic
Aubergine raviolis with honey, cream manchego cheese and truffle
Pork 'mask' with 'salsa brava', king prawns and a chive mayonnaise
Cod fillet with a stew of tripe and carbon-roast peppers
Lamb shoulder with cauliflower, broccoli and Ras el Hanut cous cous
Roast apple with nuts, and salt-caramel ice cream
Floral tea flute with honey, white chocolate and tangerine

*Precio: 79.00 € **

The menus will be served for complete tables

Our Bread 100% artisan Homemade with ecological four, spelt, black wheat, florenci aurora, heart wheat.
Bread and oil service 2.50 € / person

Primeros

- **Stewed partridge** with local lentils and fried cabbage 17.50 €
- **Lamb sweetbreads** with wild mushrooms sautéed with garlic 19.50 €
- **Pork 'mask'** with 'salsa brava', king prawns and chive mayonnaise 18.50 €
- **Leeks** with a cantharellus carbonara, iberian 'panceta' and truffle 18.00 €
- **Aubergine raviolis** with honey, cream manchego cheese and truffle 19.00 €

Principales

- **Hake Filet** with a cockle pil-pil sauce 25.00 €
- **Cod fillet** with a stew of tripe and carbón-roast peppers 27.50 €
- **Lobster** with a beef stew and "Robuchon" purée 26.50 €
- **Lamb shoulder** with cauliflower, broccoli and Ras el Hanut cous cous 27.50 €
- **Beef carpaccio** aged, smoked and served with a boletus and anchovie cream 27.00 €
- **Filet of deer** with aubergine, foie and truffle salad 28.50€

Postres

- **Roast Apple** with nuts, and salt-caramel ice cream 8.80 €
- **Floral tea flute** with honey, White chocolate and tangerine 8.80 €
- **Cream coffee** with beetroot dice and raspberry ice cream 8.80 €
- **Creamy chocolate** with praline seeds and fried bread ice cream 8.80 €