

MENU

Chef Alans recommendations!

6 dishes, some to share.

Gamba

Tomato / Zucchini / Hollandaise

Duck Breast

Kohlrabi / Granny Smith

Quail

Cabbage / Livar Ham / Old Dutch Cheese

Veal cheek

Carrot / Galia Melon / Bulgogi sauce

Ibérico Abanico

Romesco / Chimichurri

&

Beetroot

Ricotta / black beans



82.50 per person

*When you have any dietary wishes or allergies
please inform our staff.*

CHARCUTERIE

Jámon Ibérico de Bellota (40 grams)	21.00
Jámon de Vaca Curado (40 grams)	10.50
Salchichon Iberico de Bellota (40 grams)	9.50
Chorizo Iberico de Bellota (40 grams)	12.00

SPECIALS

our specials can be selected to extend your menu

House of Caviar “Asetra” (50 grams)

Blini / Crème fraîche

87.50

Wagyu Kagoshima Ribeye A5 Tartar (70 gram)

House of Caviar “Asetra” / Dashi Vinaigrette

55.00

Artichoke

Anchovy “Royo” / Sobrasada / Antiboise / Merx cheese

28.00

Brioche

Pork belly / House of Caviar “Asetra” / langoustine / bisque

42.50

Dry aged Basque Entrecote ‘Txogitxu’

XO (200 grams)

48.50

Beignet

Blueberry / Yogurt

14.50

Cherries & Foie Gras

hazelnut / panna cotta

14.50

4 Madeleines

Mascarpone with Caramel

12.50

Selection of 5 cheeses

18.50
