

## Tasting menu "Flavour and nature"

price: 26,20 Euros + 7% v.a.t

(menu served for the whole table) wine • mineral water • bread

- Appetiser...
- Warm pasta salad, on an avocado tartare, tomato juice and oregano, served with various lettuce shoots.
- Lightly baked egg, broken on fried potatoes and "txistorra" ( a typical Basque sausage).
- Roasted hake loin, on a cabbage ragout and garlic mayonnaise.
- Apple and rosemary pancake, with cheese ice cream and raspberry juice.

With red wine Viña Alcorta crianza 2.005 D.O. Ca Rioja

## Bistrot

price: 18,40 Euros + 7% v.a.t

Make your own menu with a starter, a main course and a dessert from the following suggestions; with red wine Palaciego D.O.Ca. Rioja • mineral water • bread

- Chestnut soup with touches of cardamom, served with sautéed mushrooms, raisins and walnuts.

- Lightly baked egg, broken on fried potatoes and "txistorra" ( a typical Basque sausage).

- Warm leek pie, served with a cream of spring onions and prawns, with a potato crunch.

- Warm pasta salad, on an avocado tartare, tomato juice and oregano, served with various lettuce shoots.

- As a vegetable stew... Sauté of various season vegetables\*, with green beans juice.  
\*(Cauliflower, carrot, chard stalk, turnip, cabbage, cardoon and broccoli).

- Carnarolli rice with mushrooms stew and Idiazabal cheese.

- Roasted hake loin, on a cabbage ragout and garlic mayonnaise.

- Glazed veal piece in its juice, on chickpea humus and mint.

- Apple and rosemary pancake, with cheese ice cream and raspberry juice.

- Banana plum cake served with an apricot compote and vanilla, with ice cream.

- Caramel flavoured and lightly spiced cream, with peach ice cream and cocoa croquant.

- Muslin of yellow lemons with a crunchy butter biscuit and ice cream.

## Wines

### Reds D.O. Ca. Rioja

	Glass	Bottle
• Altún crianza 2005	2.10 Euros	12.60 Euros
• Azpilicueta 2005	2.00 Euros	24.00 Euros (Magnum)
• Campillo crianza 2004	2.60 Euros	15.60 Euros
• La Vendimia 2006	2.10 Euros	12.60 Euros

### Reds... otras D.O..

- Iñurrieta Sur 2005 (Navarra)
- Finca Resalso 2007 (Ribera de Duero)

### Whites

- Conclass D.O. Rueda
- Txakoli Aguirrebeko (Bizkaiko Txakoliña)
- Cava Brut Sumarroca Guggenheim edition

### Glass

- 1.80 Euros
- 2.20 Euros

### Bottle

- 10.80 Euros
- 13.20 Euros

1.70 Euros

2.30 Euros

2.25 Euros

10.20 Euros

14.00 Euros

13.50 Euros