

“The pleasure of the table is exclusive to the human species;  
it involves prior care in preparing the dishes,  
choosing the place and gathering the guests.”

*Jean-Anthelme Brillat-Savarin*

So, in this place, chosen by you, we have prepared...

#### FOR STARTERS

*Spring salad with citrus*

*White asparagus with egg yolk and wild mushroom consommé*

*Organic pumpkin soup*

*Heart of artichokes natural style*

*Roasted aubergine with Puglia burrata*

€ 24

#### WE FOLLOW

*Balfegó tuna sashimi with tender beans*

*Cantabrian hake cubes with cristal peppers*

*Hake in salsa verde with Galician clams*

*Wild sea bass in salt (2 persons)*

*Wild turbot with pommes boulangère (2 persons)*

€ 40

#### AND RICE DISHES

*Seasonal rice mushrooms*

*Scampi rice*

€ 36

## OR MEAT

*Steak tartare*

*Leg of suckling kid*

*Salers beef Sirloin with foie gras sauce*

*Wild roasted pigeon with beetroot*

€ 36

## TODAY'S SUGGESTIONS

*Baby squid stuffed with mushrooms and butifarras*

*Wild pheasant with fennel and cabbage*

*Seasonal wild mushrooms with Maldonado dewlap*

*Beef entrecote with green asparagus*

€ 36

*Fish day*

€ 40

## AND TO FINISH

*Cheese trolley*

€ 18

*Bernadó egg yolk flan*

*Chocolate coulant with raspberry sorbet*

*Yogurt mousse, wild strawberries, and basil*

*Baba rum with vanilla ice cream*

€ 14