



TASTING MENU

Appetizers



Fresh artichokes with ham

Parmentier and Lamb sweetbreads

Anguiano beans

Albitxu black pudding and Norway lobsters



Balfegó Tuna loin

Romesco paprika sauce, charcoal grilled leak, “picada” pudding and garlic purée

Lumagorri chicken “a la royal”

Pedroso walnuts fricassée, pear, truffle, potato gnochi and cottage cheese



Lemon, yogurt foam, honey and chamomile

Chocolate and coffee 2019

50 €

Optional wine pairing with different regional wines 25€

This menu will be served to full table.

Available from 13:30h to 15:00h and 20:30h to 22:00h

10% VAT included