



# AUTUMN Menu

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ENGLISH

Kintoa pork ham from Maison Uronakoborda in Ainhua

13 €

## STARTERS

**Foie Gras**

18 €

Grape and chili chutney, walnut

**Ceviche of the moment**

18 €

Nikkei sauce, cucumber, red onion, coriander, puffed corn

**Roasted Butternut Squash**

12 €

Feta foam, pumpkin seeds, chili vinaigrette, lime, fresh herbs

## MAIN COURSES

**Herriko Veal Quasi**

30 €

Mashed potatoes, seasonal mushrooms, chimichurri sauce, veal jus

**½ duck breast**

29 €

Cream of celery, braised chicory, sweet-and-sour aji panca sauce, roasted peanuts

**Line-caught hake**

29 €

Caramelized leeks, pak choi, chupe sauce with langoustines

## CHEESES

Plate of sheep's cheese

11 €

## DESSERTS

**Pear, Miso & Buckwheat**

11 €

Pear balls, pear sorbet, miso caramel, crumble and puffed buckwheat

**Dark Chocolate & Armagnac**

12 €

Dark chocolate cake, cocoa jelly, crumble with cocoa nibs and fleur de sel, Armagnac ice cream

**Hazelnut & Lemon**

12 €

Hazelnut cake, lemon cream, hazelnut praline, lemon gel, roasted hazelnuts

*All our dishes are homemade and made from fresh produce.*