

THE BEST OF MARTIN BERASATEGUI'S CUISINE «THE GREAT DEGUSTATION MENU»

*I PROPOSE THAT YOU ALLOW ME TO SEDUCE YOU IN SMALL MOUTHFULS... SEDUCTIVE,
LIGHT AND SUCCULENT, THEY WILL WHET YOUR APPETITE AND BE
THE INTRODUCTION TO A MAGNIFICENT MEAL.*

2007 Lightly smoked cod with powder of hazelnuts, coffee and vanilla.

1995 Mille-feuille of smoked eel, foie-gras, spring onions and green apple.

2007 Peach gazpacho with cockles and Txakoli.

THIS WILL BE FOLLOWED BY:

2006 Oyster with water cress, rocket leaves and apple chlorophyll;
lemon grass cream with oxalis acetosella.

2008 The apple and forgotten tuber plate, chip and ice cream with mustard sandwich.

2006 Scallop and sea urchin custard with soya sprout, coffee cream, cinnamon and curry.

2007 Farmer's egg with beet root and liquid herb's salad, carpaccio
of basque stew and cheese.

2002 Warm vegetable hearts salad with *seafood*, cream of lettuce hearts and idionized
juice, with "Pago de los Baldios de San Carlos" olive oil.

2008 Roast red mullet with crystals of soft scales, rock fish juice with saffron,
black olives liquid bubble.

2008 Roasted arai's pigeon, fresh pasta with mushrooms and spring onions,
touches of truffle cream.

And desserts to finish.

2008 Warm and cold of apple and roots.

2008 Celery ice cream with its sprouts and leaves, cold mango slices,
beetroot and fruits' compote.

2008 Cold essence of basil with lime sherbet, juniper ice shavings
and raw almond touches.

155 EUR