

THE BEST OF MARTIN BERASATEGUI'S CUISINE
«THE GREAT TASTING MENU 25 ANIVERSARY»

MY CREATIONS VARY, DEPENDING ON THE WHIM OF THE LAND, THE SEA AND THE SEASON OF YEAR.
I PROPOSE THAT YOU ALLOW ME TO SEDUCE YOU IN SMALL MOUTHFULS... SEDUCTIVE,
LIGHT AND SUCCULENT.

- 2018 Gilda (anchovy, chili pepper and olive) with 'Agrucapers' caper soup and 'Balfegó' tuna tartare
1995 Mille-feuille of smoked eel, foie-gras, spring onions and green apple
2018 Cod jelly with asparagus pickled with 'Añana' salt and its cream
2018 Oyster with green olive juice, wasabi emulsion and crunchy sea lettuce
2001 Vegetable hearts salad with seafood, cream of lettuce and iodized juice
2017 Tarama with beetroot and sour horseradish
2017 Langoustine over an aniseed sea-bed and coral mayonnaise
2018 Seafood and seaweed tremble, plankton, and prawn consommé
2018 Basil and coral gazpacho with diced and cured rockfish and horseradish
2018 Grilled piece of monkfish with its stewed juice, roast diced fennel and crunchy squid
2015 "The Truffle" with fermented wild mushrooms and collard greens with « Alma de Jerez » oil
Grilled sirloin "Luismi" over a bed of Swiss chard chlorophyll and cheese bonbon

AND DESSERTS TO FINISH

- 2017 Lemon with basil juice, green bean and almond
2018 Chocolate, coffee and tea with crunchy quinoa
Our chocolates 2018: Yuzu; Salt and pepper; Vanilla Tahiti; Orange and caramel

260

WINE PAIRING 140

OUR SELECTION OF BUTTERS: FUNGI; AVOCADO; LEMON GRASS; CAPER, BLACK OLIVE AND ANCHOVY

OUR BREAD IS HANDMADE IN OUR KITCHEN WITH SOURDOUGH STARTER MADE BY LONG FERMENTATION AND BAKED IN OUR
STONE-HEARTH OVEN USING ORGANIC FLOUR