

# WINTER MENU

21,90

Boletus confit with truffled oil, fresh foie gras and egg at low temperature

Rabas from the orchard with piquadra alioli

Our croquettes selection

Salad of salmon and avocado with marinated shrimp and sour vinaigrette

Russian salad with cottage egg and crispy sweet potato

Mushroom tortellini with shitake cream

Sepia black rice with green apple aioli

Cinnamon beans with their sacraments (noon on Saturday and Sunday)

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Beef cheeks with red wine with his parmentier

Duck magret tataki with red fruit sauce and apple

Cod confit with tomato compote

Grilled txipis with caramelized onions and black garlic mus

Vegetable lasagna au gratin with pumpkin béchamel

Entrecote laminated on the grill with its garnish

**Txuletón of cattle with garrison (2pers) (+10 euros per person)**

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Baked Cheesecake

Apple cake

Rice pudding

Chocolate Brownie

Fruit salad

Change the wine from the menu for one of our cellars at cost price:

|                  |     |                             |     |
|------------------|-----|-----------------------------|-----|
| Viña Real        | 7€  | Txabarri (txakoli)          | 6€  |
| Parcela 5 2014   | 14€ | Marqués de Riscal (verdejo) | 8€  |
| Muga             | 15€ | Enate (chardonnay)          | 8€  |
| Imperial Reserva | 22€ | Cholo (Ribeiro)             | 15€ |