

## Albertine Menu

Roasted and Confit Peppers, Egg Yolk and Unctuous Broth

or

Chards and Spinach Stew, marinated Salmon and Pine Nuts

or

Stewed Chickpeas with Monkfish (+5€ Extra charge)

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Hake loin, Fish Consommé and Citrus Mayonnaise

or

Roast Turbot, Confit Leeks and Garlic Sauce (+ 9€ Extra charge)

or

Iberian Pork marinated, Baked Apple and Celery Compote

or

Steak Tartar of Wild Boar, Amaranth and Sriracha (+ 5€ Extra charge)

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Selection of Artisan Cheeses (+ 5€ Extra charge)

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Crepes Suzette, Orange confit and Ice Cream

or

Chocolate and Pistachios Tartlet

**Albertine Menu: 28€ (1 starter, 1 main course, 1 dessert)**

**10% VAT included, drinks not included**

All guest may choose the same menu

## Mahasti Menu

Pumpkin Cream, grilled fresh Foie Gras and Pine Nuts

Crab Salad, Cauliflower and Basil

Baked Mushrooms, 65° Egg and Iberian Ham

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Confit Monkfish, Carrot Puree and Seafood Cream

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Stew Pigeon and Celeriac Cream

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Selection of Artisan Cheeses (+5€ Extra charge)

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Sauted Pears, Bleu des Basques Cheese, Yogurt and Chocolate

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Chocolate and Pistachios Tartlet

**Mahasti Menu: 58€**

**10% VAT included, drinks not included**

All guest may choose the same menu

## Starters Selection

	½ Portion	Portion
Iberian Ham Joselito, Crystal Bread and Tomato	15€	26€
Selection of Artisan Cheeses	11€	21€
Salting Cantabrian Yurrita Anchovy's with Crystal Bread		18€
Home Smoked Salmon, Echiré Butter and Pickles		19€
Foie Gras from Perigord, Sour Apple Cream and Corn Toasts		22€
Eggplant Terrine with Toasts and Crudités*		15€
Pumpkin Cream, grilled fresh Foie Gras and Pine Nuts*		17€
Crab Salad, Cauliflower and Basil		19€
Roasted and Confit Peppers, Egg Yolk and Unctuous Broth*		14€
Chards and Spinach Stew, marinated Salmon and Pine Nuts*		15€
Pickled Partridge, Season Mushrooms and Cherry Tomato		17€
Stewed Chickpeas with Monkfish		18€
Baked Mushrooms, 65° Egg and Iberian Ham		18€

\*These dishes can be modified for a vegetarian diet

## Fishes

Confitted Hake's Cheeks and stewed Cock	31€
Squids (Begi-Aundi) in his Ink Sauce with creamy Rice	22€
Hake loin, Fish Consommé and Citrus Mayonnaise	23€
Roast Turbot, Confit Leeks and Garlic Sauce	34€

## Meats

Steak Tartar of Wild Boar, Amaranth and Sriracha	25€
Stew Pigeon and Creamy Celeriac	29€
Iberian Pork marinated, Baked Apple and Celery Compote	26€
Beef Tenderloin with Andino Potatoes	32€

## Desserts

Crepes Suzette, Orange confit and her Ice Cream	9€
Sauted Pears, Bleu des Basques Cheese, Yogurt and Chocolate	9€
Chocolate and Pistachios Tartlet	9€
Seasonal Fruits, Cardamom Cream and Crunchy of Cinnamon	9€

