



MENU DEGUSTACION PARA JORNADA GASTRONOMICA DE LA SETA

3rd Gastronomic mushroom day

Del 4/11 al 4/12

From 4/11 to 4/12

Crema de patatas, salmonete, trompetas de la muerte y cilantro
Potatoes cream, red mullet, trumpets of death and coriander

Curry amarillo, huevo poché, salteado de setas y jamón de jabugo
Yellow curry, poached egg, sautéed mushrooms and Jabugo ham

Merluza con texturas de hinojo, rebozuelos y piñones
Hake with textures of fennel, chanterelles and pine nuts

Lechona confitada, puré de zanahorias, patata maxim y esclatasangs
Confit suckling pig, carrot puree, maxi potato and esclatasangs

Piña, vainilla, chocolate blanco y coco
Grilled pineapple, vanilla/whitechocolate mousse and coconut foam

Albahaca, frutos rojos y helado de queso
Basil, red fruits, cheese ice cream

45€ IVA incl. TAX incl. 60€ (Con maridaje) (With pairing)

De martes a domingo, mediodía y noche

From Tuesday to Sunday, midday and night