

## LASARTE MENU

This menu will be served in whole tables

### *Appetizers*

Slices of Iberian presa on foie-gras curd, *tarama* oyster and mustard ice cream

Smoked squid ink *risotto* and lemon seafood

Red prawn on a seabed, fennel and coral emulsion

Roasted Virrey Fish with clams *pil-pil*, velvet crab and Champagne with a fine hazelnut cream

Charcoal ox fillet, artichokes and tubers with shallot and Port wine sauce

Ginger and passion fruit sorbet with coconut and carrot

Almond and salt *praline*, apricot and rum ice cream

### *Petits-fours*

215€

*Due to the complexity of our dishes is not possible to put all the ingredients of each*

*Prices include 10% VAT*