

24<sup>TH</sup> December 2016

LASARTE  
· RESTAURANT ·

DIRECCIÓN

*Martín Berasategui*

SLIGHTLY MARINATED WARM OYSTER  
with iced basil slush, fennel and Champagne foam

CRUNCHY MARINATED VEGETABLES  
with queen scallop in their juice and foamy sea urchin

GREEN AND BLACK OLIVES  
with ox meat, caper and mustard

LIGHT CURD CREAM, DEWLAP AND MARROW  
with/in crispy parmesan cheese whey

WILD TURBOT  
in barnacle marinière, sweet potato and iodized soup

ROAST ROE DEER FILET  
bed of spicy carrot chlorophyll and forgotten tubers

ORANGE AND SAFFRON  
with coffee and mango cream

FRENCH TOAST  
milk and coffee ice cream and plum compote

\*\*\*

PETIT FOURS

240€

VAT included. Drinks not included  
Wine harmony: 140€

C/ Mallorca, 259 · 08008 Barcelona · T. (+34) 934 453 242  
info@restaurantlasarte.com · [www.restaurantlasarte.com](http://www.restaurantlasarte.com)

