

## LASARTE MENU

This menu will be served in whole tables

### *Appetizers*

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

False pumpkin risotto, jowl, sea urchin and *quisquillas*

Red prawn on a seabed, fennel and coral emulsion

Red mullet in *suquet* with *Vinum Acre* pearls, smoked sardine and celeriac

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

Ginger and passion fruit sorbet with coconut and carrot

Marron cream, smoked ice cream, coffee and cocoa

### *Petits-fours*

Wine paring

325€

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

*Prices include 10% VAT*