

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

Virrey fish with crustaceous sauce, king crab, raw tomatoes and saffron

Stuffed rabbit *a la royal*, Lasarte 2018

Ginger and passion fruit sorbet with coconut and carrot

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

Petits-fours

300€

Includes wine pairing, water and coffee

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

Prices include 10% VAT