

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

Iberian ham and basil emulsion, tail *cannelloni*, aubergine *tortellini* and *quisquillas*

Red prawn on a seabed, fennel and coral mayonnaise

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

Peanut, tamarind, banana and toasted butter

Petits-fours

Wine pairing

325€

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

Prices include 10% VAT