

# Loidi

R E S T A U R A N T

by

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## SELECTION MENU

### TO SHARE

IBERIAN HAM SERVED WITH CATALAN STYLE TOAST WITH TOMATO  
FOIE FOAM WITH ORANGE JELLY AND CORN BITS  
SMOKED SALMON WITH NORI SEAWEED AND GUACAMOLE  
MARTIN BERASATEGUI'S HOMEMADE CROQUETTES

### MAIN COURSE

MARKET FRESH FISH ON TRUFFLED CRUMBLE, YOUNG LEEKS AND WATERCRESS  
OR  
VEAL SIRLOIN WITH PONT NEUF POTATO, BERANAISE SAUCE AND GRAVY



BREAD, OIL AND CHOCOLATE

**44,00€**

SELECTED WHITE WINE OR RED WINE  
MINERAL WATER, COFFEES AND TEAS

**58,00€**

WINE HARMONY  
MINERAL WATER, COFFEES AND TEAS

**½ GIN&TONIC OR LONG DRINK: +5,00 EUROS**

10% TAX INCLUDED

**MENU APPLICABLE FOR GROUPS AT LEAST 10 PEOPLE**

*Martin Berasategui*