



MARCH 2026

Gilda Amets 3

Pumpkin creme brulee, creme fraiche, seeds 5

Beef tartar, bone marrow hollandaise, toasted brioche 8

Potato gratin, hollandaise foam, winter truffle 7

Onion and miso soup, sweet onion cream, fried almonds, truffle and idiazabal cheese 16

Grilled pepper warm salad, mozzarella and basil foam, anchovy cream 14

Carrot and tonka bean tart tatin, spicy carrot caramel, bloody orange ice cream 14

Pil pil cod fish cococha, grilled artichokes, jerusalem artichoke puree 22

Black cod "Nobu" style, creamy celeriac and cod skin, ash crumble 25

Squid fake risotto, cardamon and coconut milk, curry oil, tangerine, coffee air 24

Seasonal mushrooms open ravioli, cured egg yolk, portobello foam, pecorino cheese 18

Beef rib eye in leek ash, confit leek, hazelnut and soya emulsion 22

Wild chicken royal, apple textures, parsnip puree, cocoa 25

Dark chocolate, rosemary, olive oil 9

White chocolate in textures, beetroot 8

Citrus, coconut, coffee 8

*Bread and snacks service 3,5

