



JULY MENU 2025

"Gilda" Amets 3

Pumpkin creme brulee, creme fraiche, seeds 5

Oyster fine de claire No 2, mint and cucumber slushy 6

Beef tartar, bone marrow emulsion, toasted brioche 8

Marinated cherry tomatoes, cured mackerel, liquid tomato salad 14

Beetroot tartar, beet bread, goat cheese cream, sesame 12

Artisanal stracciatella, grilled figs, fig leaf dressing, almond praline 16

Baby zucchini warm salad, green curry, ondate cheese 15

Pil pil wild turbot, textures of cucumber flower, mint cous cous 25

Bonito tuna tataki, marmitako sauce, potato salad, ginger and soya veggies 18

Seasonal mushrooms open ravioli, cured egg yolk, portobello foam, galmesan cheese 17

Beef rib eye in leek ash, hazelnut and soya emulsion, textures of the parsnip 22

Wild duck, its legs terrine, hoisin sauce, fermented red plum 18

Dark chocolate, rosemary, olive oil 8

"Goxua" foam, banana masala, pistachio crumble 8

Choux with patxaran cream, marinated cherries, intxaursalsa 8

*bread and appetizers service 3

