



OCTOBER 2025

Gilda Amets 3

Pumpkin creme brulee, creme fraiche, seeds 5

Beef tartar, bone marrow hollandaise, toasted brioche 8

Tomato tart tatin, cottage cheese fake tomato, tomato liquid salad 14

Braised endives, roscoff onion cream, idiazabal sphere, lemon and honey dressing 12

Smoked eggplant, black garlic emulsion, coriander air, balsamic earl gray 13

Pil pil cod fish cococha, grilled artichokes, jerusalem artichoke puree 25

Baby squid on its ink, cuttlefish veil, chipotle emulsion, fried rice 18

Red mullet fillet, donostiarra thai soup, scorpionfish flan, seabed landscape 24

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

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

Ras el hangout lamb stew, potato gnocchi, confit cristal peppers 20

Dark chocolate, rosemary, olive oil 9

White chocolate in textures, beetroot 8

Apple tartar, coconut foam, pintacchio 8

*Bread and snacks service 3

