

## FAMILY STYLE MENU

7 servings • **425**

snacks, greens, fish  
meat & dessert

## WINE MENU

4 glasses • **425**

wines matched with the  
family style menu

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### SNACKS

Croquettes, 3 pcs	65
Arancini, 3 pcs	85
Crudité with fresh goat cream cheese	65
Crostini with crushed peas & pecorino	65
Serrano ham	85
Chorizo iberico	75
Burratta with olive oil	95
Fried padrons	65
Anchovies in oil, roasted bread, mayonnaise & lemon	85
Waffel with truffle mayonnaise & serrano ham	95

### FISH & GREENS

Fried kale with ajo blanco, roasted seeds & horse radish	95
Canneloni with spinach, ricotta & parmesan	115
Raw tuna, soy, cilantro, sesame & avocado	125
Seared pulpo with potatoes & salsa verde	125
Confit of hake with tomatoes & beurre blanc	145

### LAND AND FORREST

Duck hearts on toast	115
Pan-fried foie gras with roasted bread, beetroot & vadouvan	175
Organic pork with pumpkin & achiote sauce	155
Txogitxu entrecot with green beans & red wine sauce	265

### CHEESE & DESSERT

A single piece of cheese	45
Selection of cheeses	120
Vieille prune sundae	65
Discovery apples with salted caramel & vanilla ice cream	85
Chocolate ice cream, bread crumbles, olive oil & maple syrup	85

## MOUSSE

henri mandois	champagne, brut origine	110	635
stéphane regnault	champagne, chromatique, blanc de blancs, extra brut		725

## WHITE WINE

2019	billaud-simon	chablis, bourgogne		500
2019	bachelet-monnot	chassagne-montrachet, bourgogne		950
2018	jules desjournays	mâcon-fuissé, bourgogne	120	600
2018	lucien aviet	arbois chardonnay, jura		700
2020	gérard boulay	sancerre, chavignol, loire		575
2019	emrich schönleber	riesling trocken, nahe	80	400
2019	weingut dönhoff	riesling GG, felsenberg, nahe		850
2019	anima mundi	xarel-lo, catalunya	95	475
2020	aphros	loureiro, vinho verde	85	425
2018	azores wine company	tarrantez do pico, acores		750
2018	cotar	vitovska, kras, slovenia (orange)	110	550
2015	matthiasson	ribolla gialla, napa valley (orange)		675

## SHERRY

tio pepe	fino en rama	65	375
emilio lustau	oloroso, pata de gallina, almacenista (50 cl)	90	475

## RED WINE

2018	domaine chevrot	maranges, sur le chêne, bourgogne	120	600
2017	henri richard	gevrey-chambertin, les tuileries, bourgogne		900
2014	domaine du pelican	trois cepage, arbois, jura		650
2012	léoville las cases	le petit lion, saint-julien, bordeaux		775
2019	alain graillot	crozes-hermitage, rhône		600
2017	gourt de mautens	vacluse, rhône		875
2018	cascina fontana	barbera d'alba, piemonte	90	450
2015	brovia	barolo, piemonte		850
2019	girolamo russo	etna rosso, a' rina, sicilien	100	500
2020	pianogrillo	frappato, vittoria, sicilia		450
2005	lópez de heredia	vina tondonio reserva, rioja	140	700
2018	fedellos do couto	lomba dos ares, ribeira sacra		450
2019	pedro parra	vinista, país, itata	80	400

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## BEER & OTHERS

alhambra reserva 33cl - 6,4%	60
dupont saison dry hopped 33cl - 6,5%	60
orval trappist belgian ale 33cl - 6,2%	70
westmalle trappist tripel blonde 33cl - 9,5%	60
cantillon geuze lambic bio '20 75cl - 5,5%	350
mikkeller drinkin' in the sun 33cl - 0,3%	55
fevertree ginger beer	40
craft lemon lime burst	40
fejð æblemost	40
møns rabarbermost	40

## APERITIF

gin & tonic	100
negrone	100
dark & stormy	100

## VERMOUTH

priorat natur rosé	60
contratto rosso	60
mancino bianco ambrata	70
olek bondonio rosso	100
cappellano barolo chinato	120