

## Set Menu

Roasted cabbage with Bellota ham broth  
Red tuna tartar in mint mist  
Grilled gooseneck barnacles  
Char-broiled mushrooms with local organic egg  
Sweetbread and Beluga caviar  
Grilled ocean sole  
Ox steak  
Idiazabal hot cheesecake  
Hazelnut nitro mousse with melted chocolate

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**Autumn Menu 134 euros (iva included)**

If you wish we can combine each one of the dishes of the menu with wine. The price for the wine pairing is 52€/person (iva included)