



In Autumn Colours En Automne Couleurs

Oyster, Beluga caviar and ginger wasabi soda

Grilled mussels with escabeche de ají amarillo

Seasonal mushrooms and local egg

Grilled red prawns from Palamos

Roast gooseneck barnacles and its seaweed

Sweetbread, Port wine and toasted cauliflower

Grilled ocean sole

Ox steak

Roasted pepper for 24 hours

Idiazabal hot cheesecake

Hazelnut soufflé

Autumn Menu
156€ I.V.A. included

If you wish we can combine each one of the dishes of the menu with wine. The price for the wine pairing is 69€/person