



The warmth of winter La chaleur de l'hiver

Oyster with grapefruit aguachile

Grilled organic beetroot, homemade cheese and
sage

Thistle with pigeon sauce and almonds

Grilled baby eels with local squid infusion

Roast gooseneck barnacles and its seaweed

Veal snout stew with Arraingorri sashimi

Grilled ocean sole

Friesian cattle Txuleta

Roasted Nájera pepper for 24 hours

Idiazabal hot cheesecake

Hazelnut soufflé

Winter 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