



Gastronomic Churrut

Starters...

Block of foie gras with toast and apple compote

*Warm salad of goat cheese, raisins, walnuts and honey
vinaigrette*

Cannelloni au gratin stuffed with mushrooms and parmesan

Followed of...

Millefeuille of veal cheeks with Pedro Ximenez sauce

Entrecote with "Piquillo" peppers

Grilled hake with sliced potatoes

Grilled baby squids with "Padron" peppers

Our homemade desserts...

Baked apple pie

Various ice creams

Homemade puff pastry filled with cream or whipped cream

Yogurt cream with mango chutney and raspberry coulis

Chocolate Coulant

Wine, water and coffee included

Price, 32 € + 10 % IVA