



Menú Gastronómico Churrut

To start with,

Bloc of foie gras with toast and apple compote
Warm salad of baby squid, shrimps and shitake
Cannelloni au gratin stuffed with mushrooms and parmesan cheese

Choice of main courses...

Duck confit with apple compote
Millefeuille of veal cheeks in Pedro Ximenez sauce
Grilled entrecote with piquillo peppers
Grilled baby squid with padron peppers
Baked sea bass
Sea bream with baked potatoes and refried fish
Baked hake in its own juice

Our homemade desserts to choose from...

Baked apple cake with vanilla ice cream
Assorted ice creams
Homemade cream or cream-filled puff pastry with hazelnut ice cream
Yoghurt cream with mango chutney and raspberry coulis
Chocolate coulant with almond ice cream
Basque cake with pistachio ice cream

Vinos D.O. Navarra (Navascal crianza, blanco y rosado Irati), agua y café.
Precio 43 € (IVA incluido)