



## BUSINESS MENUS

Make your own business menu by selecting one starter, one main dish and one dessert. Prices include 2 welcome snacks, water, soft drinks, Tierra de Castilla wine and taxes.

### STARTERS

Cephalopod salad	€15
Cream of pumpkin, pork belly and smoked cheese	€13
Green asparagus, miso, basil and a bed of chorizo sausage	€15
Foie gras terrine	€16
Smoked eel ajoverde (almond gazpacho)	€16
Egg, Robuchon mashed potatoes and purple glass potatoes	€15
Octopus, tarragon emulsion and yuzu with balls of Manchego	€21
Creamy black pudding with panko-breadcrumbed chlorophyll, dewlap and free-range egg	€15
Fried Baby squid, sweet pepper sauce and Robuchon mashed potatoes	€16
Corn stew, soup and crispiness	€16

### MAIN DISHES

Sea bass in a green plankton sauce and marine harmony	€21
Hake, suquet sauce and traditional vegetables	€19
Cod with white onion sauce and pickled baby onions	€22
Sea bream, parsnip cream, mushroom duxelle and glass potatoes	€21
Trout with maple butter, crispy rice and sour berries	€18
Monk fish, creamy egg, panko and paprika	€21
Veal shank with Robuchon mashed potatoes	€18
Pork shoulder steak with black mojo sauce, cauliflower and rhubarb	€22
Partridge royale	€19
Iberico pork cheeks, green mojo sauce and cream of yoghurt and mint	€18
Shoulder of rabbit, garlic prawns and red mojo sauce	€19
Grilled pork belly, dried fruit and nut romesco sauce, chocolate and fruit, purple potato and mini-corn on the cob	€19
Veal tenderloin, potato, bacon and Parmesan terrine	€22
Shoulder of lamb, seasoned mashed potatoes and roasted garlic cream	€22

### DESSERTS

Rum baba with hazelnuts and coffee	€7.50
Pain perdu with caramel ice cream	€7.50
Cocoa macaroon, fruit grenache and passion fruit soup	€8
Herb sponge, coconut grenache and yoghurt ice cream	€8
Chocolate 2.0	€9
Creamy cheese, crumble and strawberry ice cream	€8
Flavour anarchy	€9

### 3 PROPOSED BUSINESS MENUS

We suggest three possibilities as an example:

#### MENU 1

Welcome snacks

Cream of pumpkin, pork belly and smoked cheese

Veal shank with Robuchon mashed potatoes

Rum baba with hazelnuts and coffee

€38.50

#### MENU 2

Welcome snacks

Creamy black pudding with panko-breadcrumbed chlorophyll, dewlap and free-range egg

Sea bream, parsnip cream, mushroom duxelle and glass potatoes

Cocoa macaroon, fruit grenache and passion fruit soup

€44.00

#### MENU 3

Welcome snacks

Fried baby squid, sweet pepper sauce and Robuchon mashed potatoes

Shoulder of lamb, seasoned mashed potatoes and roasted garlic cream

Chocolate 2.0

€47.00

Prices per person