

TASTING MENU

- served to the entire table -

To start...

House Hors D'Oeuvres

CARAMELISED FOIE GRAS

with summer compote and raisin bread and fig cream

OCTOPUS CARPACCIO

with grilled king prawn and micro mesclun

Keep going with...

CUTTLEFISH FROM ONDARROA IN INK

and ceviche timbale, couscous and ginger vegetables

VEAL CHEEKS

*Made at low temperature in juice
with sweet potato purée and sliced potatoes*

Something sweet to finish up...

GRAN HOTEL FRENCH TOAST

with ice cream and chocolate cigarette

€ 38 VAT included

(Drink not included)

****This prix fixe menu is served
with a reservation****