

January 2025 Menú Urtarrilako

- Local bread, truffle butter
- Beef cheek sandwich, carrot & pickled shallots
- Black pudding croissant, shallot ketchup
- Smoked mackerel tartalet, green salsa
- Borrage, chard, veloute, cured tuna
- Turbot, pil pil, black trompets, tapioca
- Venison, celeriac, truffle
- Baileys and caramelised white chocolate Goxua
- Rice pudding croquette, coconut, lime, star anise

Wine pairing by Vinoteca J.Perez, La Kave Ardo wines & Ostatu

Slow coffee by La Brasileña

On egin!

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