

MENU SAN VALENTIN 2019

14, 15 y 16 Febrero
Almuerzo/Cena

14th, 15th & 16th February
Lunch/Dinner

Aperitivo

Tosta de pan de cristal con jamón de bellota

Entrante

Crema de castañas con taquitos de foie-gras

1er plato

Lechecillas de cordero con huevo a baja temperatura, crema de patatas y puerro

Plato principal a elegir:

Lomo de merluza con pisto riojano y salsa de cava

o

Medallón de solomillo de vacuno mayor con crema de hongos

Ante postre

Sorbete fruta de la pasión

Postre

Postre especial San Valentín

Agua, pan, café y copa de cava
(resto de bebidas no incluidas)

40,00 € (10% IVA incluido)

Información y Reservas:
941 311 308

Appetizer

Toasted cristal bread with acorn-fed ham

Starter

Cream of chestnut with diced foie-gras

First course

Lamb sweetbreads with slow-cooked egg, creamed potatoes and leeks

Main course to choose:

Grilled hake with Riojan ratatouille and cava sauce

o

Grilled sirloin madallion with cream of mushroom

Pres dessert

Passion-fruit sorbet

Dessert

San Valentine's day Special

Water, bread, coffee and glass of cava
(Other drinks are not included)

40,00 € (10% VAT included)

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