

La Carte

STARTERS

Charcuterie selection	20€
Sea bream ceviche Thecha condiment, chili pita bread	19€
Caramelised cauliflower Sesame and tahini	16€
Fresh goat cheese from Ferme Hiringoingo, Honey and walnut crisp	16€
Smoked tuna maki Mango, coriander and lime	19€

DESSERTS

Caramelised pineapple with lime Coconut and cardamom	12€
Warm chocolate fondant Hazelnut praline whipped cream	12€
Vanilla Bourbon cream puff Salted butter caramel	12€

MAIN COURSES

Brindos Salad	24€
Manex pork belly, honey & rosemary, glazed market carrots	26€
Grilled hake, white asparagus, shellfish foam	26€
Brindos Rossini burger	28€
Linguine with Saint-Jean truffle, Parmesan shavings	26€

MENU AURKITU 69€

Prelude

STARTER

White asparagus with Landes foie gras
Pistachio, Meyer lemon and shavings of raw foie gras

MAIN COURSE

Slow-cooked cod
Butternut bisque with pink garlic

DESSERT

Citrus-infused baba
Yuzu cream, Meyer lemon, grapefruit, kumquat and bergamot

Prices are net, inclusive of VAT and service. Our meat is sourced from France and Spain.
A menu listing allergens is available on request.