

BASERRI TASTING MENU

Foie terrine with muscatel gelatine and mango chutney
Porcini mushrooms with 60° low temperature farm eggs
Sticky rice with cockles and hake cheeks with pip-pil sauce and cuttlefish ink air

Turbot on aubergine and macerated tomato in modena balsamic vinegar and hollandaise sauce
Glazed veal cheeks, sweet potato purée and yellow foot mushrooms

White chocolate cheesecake and raspberry jelly

€55,00 *VAT INCLUDED*

(This fixed price menu is served to the whole table. Drinks not included)

CHILDREN'S MENU

Iberian ham and pork loin
Assorted Fritters
House pâté

Sirloin steak medallions with chips or Fried hake with chips

Ice cream or dessert
Drinks

€ 33.00,- *VAT INCLUDED*

