

STARTERS AND TAPAS

Basque-style free-range baked eggs, confit chicken oysters, gourmet toast	€14
Crisp, soft-centred Presa Ibérica ham, braised onions and baby leaf salad	€13
Tempura bay shrimp, crisp fondant potatoes with chorizo	€14
Artichoke crémeux dressed with olives and preserved lemons	€16

FISH

Lightly seared stuffed squid, Mediterranean vegetables and a tomato bisque	€26
Basque-style cod, gently cooked with garlic, clams and green vegetables	€24
Roasted octopus, aubergine caponata and pan juices	€22

MEAT

Pan-fried “Vigneron” fillet of beef, confit onions and a red wine sauce	€32
7-hour lamb confit, local-inspired tagine and piquant sauce	€35
Grilled veal from La Ferme des 30 Arpents, cep tortellini and wild mushroom sauce	€34

DESSERTS

2020-style Gâteau Basque with preserved lemon	€8
Ice cream soufflé with Grand Marnier – a Rothschild tradition	€8
Crema de turrón, yoghurt and dulce de leche	€8

TIERRA **y**
SAMANIEGO
VINO

Tasting menu



Lunch

Citrus-marinated razorfish

Tierra y Vino *gilda* skewer



Tempura bay shrimp, crisp fondant potatoes with chorizo

Crisp, soft-centred Presa Ibérica ham, braised onions and baby leaf salad

Basque-style cod, gently cooked with garlic, clams and green vegetables

Ice cream soufflé with Grand Marnier – a Rothschild tradition

€58 – includes VAT –

Drinks not included

Tasting menu



Dinner

Citrus-marinated razorfish

Tierra y Vino *gilda* skewer



Artichoke crémeux dressed with olives and preserved lemons

Tempura bay shrimp, crisp fondant potatoes with chorizo

Basque-style free-range baked eggs, confit chicken oysters, gourmet toast

Lightly seared stuffed squid, Mediterranean vegetables and a tomato bisque

7-hour lamb confit, local-inspired tagine and piquant sauce

Crema de turrón, yoghurt and dulce de leche

€95 – includes VAT –

Drinks not included