

CHEF BRUNO COELHO

EDMOND MENU

CODFISH AND PEPPER

BEET SNACK

IDIAZABAL CHEESE AND WILDMUSHROOMS CROQUETTES

MARINATED MACKREL WITH BEANS

GRILLED ASPARAGUS WITH SWEETBREADS

BIVALVES IN ALMOND PIL-PIL SAUCE AND BLACK GARLIC

NORWAY LOBSTER, AVOCADO AND GRILLED ONION

SOLE WITH TOPINAMBUR AND TENDER GARLIC

DUCK WITH CAULIFLOWER AND CELERIAC

CITRUS TARTLET

BLACK PEAR WITH KÉFIR ICE CREAM

HAZELNUTS MACAROON

ALMOND ROCKS

MOKA TRUFFLES

98€

SHORT WINE PAIRING / 28

LONG WINE PAIRING / 48

HANDMADE SOURDOUGH BREAD

VAT INCLUDED

TIERRA Y VINO / SPRING 22'