



SPECIAL VALENTINE'S MENU 2011

From 08 to 20 February

MENU

Tartar of smoked salmon with it's roe, mayonnaise,
mustard and sherry vinegar

Alternate layers of marinated chicken breast
with foie gras and caramelised apple

Poached egg with a potato cream, pig's trotters,
crusty bread and mint

Iberian pork marinated in miso with mushrooms and
potato terrine with a touch of red vermouth

Black chocolate cream with
passion fruit and a nuts sponge

WINES

D. Mont Gerve brut nature cava
Fuente Elvira 10 D.O. Rueda
13 Sing 09 D.O. Ribera del Duero
Water and coffee

Tasting menu (wine included)
€ 60.00 per person including VAT

Tasting menu (wine included), accommodation
in Studio bottle of champagne and breakfast
€ 85 per person including VAT