



## *Edmond Menu*

### *Worldwide trip around Rothschild Universe*

#### *Chapter 0 – Mouth Opening*

Rabbit Pate Roll  
Asparagus Ice Cream  
Trout Tartare Tartlet  
Pepper and Codfish  
Tiger Mussel

*AOC Champagne, France: Barons de Rothschild Brut Nature*

#### **Chapter I – Overseas new world**

Quail Carpaccio, Mushrooms y Kiwi  
Smoked Mackerel, Amasi and Beet  
Braised Gizzard, Peas and Chimichurri

*AO Marlborough, New Zealand: Rimapere Plot 101*

*AO Western Cape, South Africa: Baroness Nadine*

#### **Chapter II – France**

Artichoke with Pig Trotter “a la Sainte-Menehould”  
Onion Soup with Idiazabal Cheese  
Braised Turbot and Chard in Bearnaise of Seaweed

*AO Médoc, France: Le Merle Blanc*

*AO Côtes de Provence Cru Classé, France: Rosé Amistà*

*AO Médoc, France: Château Clarke*

#### **Chapter III – Rioja Alavesa**

Lamb with tender Beans Riojan Style  
Pigeon and braised Leek

*DOCa Rioja, Spain: Macán*

#### **Goxotasuna - Sweetness**

Apple in Iced Cider  
Kizkilurrin, Strawberries and Nuts

#### **Petit Fours**

Almond Brigadeiro, Hazelnut Macaroon, “Tierra y Vino” Bonbon

220€ Menu with Wine Pairing 7 wines Rothschild family

195€ Menu with Wine Pairing 5 Rioja wines

130€ Menu without wine pairing

TIERRA **y**  
SAMANIEGO  
VINO