



Edmond Menu

Worldwide trip around Rothschild Universe

Chapter 0 – Mouth Opening

Rabbit Pate Roll

Perretxiko mushroom Cone

Trout Tartlet

Cuttlefish Croquette

AOC Champagne, France: Barons de Rothschild Brut Nature

Chapter I – Overseas new world

Pickled Quail, milk foam and Kiwi

Smoked Mackerel, Amasi and Beet

Braised Gizzard, Chanterelle mushroom and Chimichurri

AO Marlborough, New Zealand: Rimapere Plot 101

AO Western Cape, South Africa: Baroness Nadine

Chapter II – France

Scalop carpaccio, Almond and Beurre Blanc

White Asparagus Parfait and Truffle

Morels and Fairy Rings with truffled Egg

AO Médoc, France: Le Merle Blanc

AO Médoc, France: Château Clarke

Chapter III – Rioja Alavesa

Codfish with Riojan Style tripe stew

Lamb Roasted over Vine Shoots embers

Pigeon, Purrusalda and Fairy Rings

DOCa Rioja, Spain: Macán Clásico

DOCa Rioja, Spain: Macán

Goxotasuna - Sweetness

Cherries, Raspberries and Roses

Kizkilurrin, early Figs and Nuts

Petit Fours

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

130€ Menu

195€ Menu with Wine Pairing 5 Rioja wines

220€ Menu with Wine Pairing 7 wines Rothschild family