



## *A la Carte Menu*

Croaker Carpaccio, Fennel and Purslane  
Tender Beans, Norway Lobster and Amontillado  
Creamy Rice and Mushrooms  
Morels and Fairy Rings with Truffled Egg

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Roasted Hake with Spring Onion and Black Garlic  
Monkfish, Almond pilpil and Courgette  
Braised Turbot and Seaweed Bearnese

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Cheek and braised Aubergine  
Lamb and Celeriac in Textures  
Duck Magret, Cauliflower and Cocoa

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Citrus, Ginger and Pistachio  
Black Pear with Kefir Ice Cream  
Chocolate Tartlet with Hazelnut

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**Lur Menu 95€** Five dishes (2 Starters, Fish, Meat and Dessert)

Full table menu  
Sourdough Bread Service included

TIERRA SAMANIEGO y VINO