



Edmond Menu

Worldwide trip around Rothschild Universe

Chapter 0 – Mouth Opening

Gazpacho and Tomato

Rabbit Pate Roll Rabbit

Trout Tartlet

Cuttlefish Croquette

AOC Champagne, France: Barons de Rothschild Brut Nature

Chapter I – Overseas new world

Pickled Quail, milk foam and Kiwi

Cured WhiteTuna, Amasi and Pickles

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

Asparagus Parfait, Norway Lobster and Amontillado

Morels, Foie and Idiazabal cheese

AOC Côte de Provence, France: Le Rosè Amistà

AO Mèdoc, France: Château Clarke

Chapter III – Rioja Alavesa

Codfish with Riojan Style tripe stew

Lamb Roasted over Vine Shoots embers

Pigeon, Porrusalda 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