



Edmond Menu

Worldwide trip around Rothschild Universe

Chapter 0 – Mouth Opening

Chanterelle Roll and Truffle

Trout Tartlet

Crispy Piparra and Spider Crab (Txangurro)

Red Bean and Sausage Ice Cream

AOC Champagne, France: Barons de Rothschild Brut Nature

Chapter I – Overseas new world

Pickled Quail, Milk foam and Kiwi

Horse Mackerel, Amasi and Pickles

Braised Gizzard, Cauliflower and Chimichurri

AO Marlborough, New Zealand: Rimapere Plot 101

AO Western Cape, South Africa: Baroness Nadine

Chapter II – France

Scallop carpaccio, Almond and Beurre Blanc

Parfait of Foie, Grand Marnier and Morels duxelle

AOC Côte de Provence, France: Le Rosé Amistà

AO Médoc, France: Château Clarke

Chapter III – Rioja Alavesa

Hake with Riojan Style tripe stew

Roasted Lamb over Vine Shoots and Grapes

Pigeon, Leeks with its Talo

DOCa Rioja, Spain: Macán Clásico

DOCa Rioja, Spain: Macán

Goxotasuna - Sweetness

Apple in Iced Cider

Kizkilurrin, Figs and Walnuts

Petit Fours

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

130€ Menu

195€ Menu with Wine Pairing 5 Rioja wines

220€ Menu with Wine Pairing 7 wines Rothschild family