

LUR MENU

5-Course Menu

2 starters, 1 fish, 1 meat y 1 dessert

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Monkfish carpaccio, turnip and spinach
Artichoke and Jerusalem artichoke with pig's trotter
Beluga lentils, crispy pig's ear and squid
Creamy rice with beef tongue and wild mushrooms
Morels and senderillas mushrooms with truffled egg

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Hake in "salsa verde" with pil-pil emulsion of its heads
Red scorpionfish in red sauce, almond and crayfish
Roasted turbot, Swiss chard and seaweed Béarnaise

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Wild boar, celeriac and baby broad beans
Duck magret, enoki mushrooms and cauliflower
Stewed rabbit, black pudding and peas

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Citrus, ginger and pistachio
Black pear with goat's milk kefir
Chocolate and hazelnut coulant

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€95

Menu served for the entire table. VAT included
Sourdough bread service