

EDMOND MENU

“BETWEEN RIOJA ALAVESA AND FRANCE”

A walk through the garden

Pumpkin - Beetroot - Chard

Nouvelle snacks

Caviar - Foie Gras - Sea urchin

*Champagne Barons de Rothschild Brut Nature
AOC Champagne, France*

France

White Asparagus, peas and vichyssoise
Oyster in beurre blanc with mussel cream
Grilled lobster with duchambais foam
*Le Merle Blanc AO Mèdoc, France
Château Clarke AO Mèdoc, France*

Rioja Alavesa

Pickled bonito with piparra pepper, tomato and cherry
Grilled turbot with Rioja style tripe
Rabbit and Alavesa blood sausage
Lamb, celeriac and spinach
*Macán Clásico DOCa Rioja, Spain
Macán DOCa Rioja, Spain*

Goxotasuna – Sweetness

Apple with ice cider
Raspberry, yogurt and pistachio
Kizkilurrin, rosemary and red cabbage

Petit Fours

Almond brigadeiro, hazelnut macaron and canelé with Valvanera

€140 Menu

€220 Menu with a 5 wine Rothschild family pairing

€205 Menu with 5 Rioja Alavesa wine pairing

Menu served for the entire table. VAT included