

LUR MENU

5-Course Menu

2 starters, 1 fish, 1 meat y 1 dessert



Monkfish carpaccio, turnip and spinach
White asparagus with black chickpeas
Beluga lentils, with pork ear and baby squid
Creamy rice with beef tongue and wild mushrooms
Morels and fairy rings mushrooms with truffled egg



Hake in “salsa verde” with pil-pil emulsion
Red scorpionfish, almond and red prawn suquet
Grilled turbot with chard and seaweed bearnaise



Wild boar with Cameros cheese aligot and green beans
Duck magret with aubergine
Baby goat, celeriac and spinach



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



€100

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



PALACIO
DE SAMANIEGO