

SEASON

	€
Artisan iberian ham croquette (unit).	3
Cantabrian anchovy "matrimonio", semi-salted "botarga" & butter with "Manzanilla pasada" (unit). Trinomial with 5g of beluga caviar (supplement + 15 €).	5
Onion soup in vin jaune, Manchego cheese doughnut & tuber melanosporum (unit).	9
Puff pastry celery, smoked eel & acidulated english cream (unit).	11
Liquid mixed salad, roasted mackerel, "pipirrana" & homemade pickles.	17
Roasted spring onions in papillote, "Café de París" sauce, ox mince & moroccan lemon.	19
Seared salsify, traditional carbonara, smoked & salty almond praline.	18
"Rubia gallega" steak tartar with whisky & homemade pickles.	25
Stuffed colmenillas with chicken in pepitoria, its juice, garlic prawn tartare and rooster cockscorb.	28
Manolo's garlic ash soup, spider crab "ajoarriero", leek & egg yolk.erswaaaaasd	23
Black trumpet rice, "Butifarra Negra" veil & black garlic alioli.	25
Aquaculture Sea Bass, grenoblese with "manteca colorá", roasted carrots & sweet potato chips.	30
Tuna cheek, green pepper sauce, yellow trumpets & souffle potatoes.	33
Turbot chop, roast chicken sauce, french onions & truffle.	31
Suckling lamb shoulder, wood-fired piquillo pepper tartare & potato parmentier.	29
Roasted roe deer, vanilla mashed parsnip, truffle & puff pastry stuffed.	31
Bresse pigeon matured for 14 days, stuffed prunes, anchovies & truffle.	35

*Bread, appetizer and butter service 4€
Ask our staff for information regarding the allergens present in our dishes.*

MONTE BAJO

The chef expresses his most personal cuisine in which the axis is the forest and its products, the environment where he grew up and his childhood.

Tradition

"Media veda" eclair
Crawfish pie with tomato
Pickled quail, scallop & pickled carrot
Tomato & pickled rabbit
Onions Royal, galiano's broth & licorice root

Wild vegetables

Tender walnuts, hollandese sauce, vainilla & caviar
Wild asparagus warm soup, vanilla & nasturtium
Wild chard stalks, herbs, potatoes velouté & duck skin
Sauteed "Colmenillas", tuber uncinatum zabaion, croissant dust & vanilla

River & Woods

Smoked eel "Gazpachuelo"
Scargots galette & aniseed herb mustard
Sorrel trout
Roasted deer loin, stuffed prunes, anchovies & truffle

Flowers & Aromatic

Pollen, lemon, mead & chamomile
Lavender, rose vinegar, & red thistle
Pine nuts, "cana" soup, pine resin & green pine cone

Micology

110 €

Short wine pairing **38€** / Long wine pairing **58€**

** The tasting menu will only be served to the whole table*