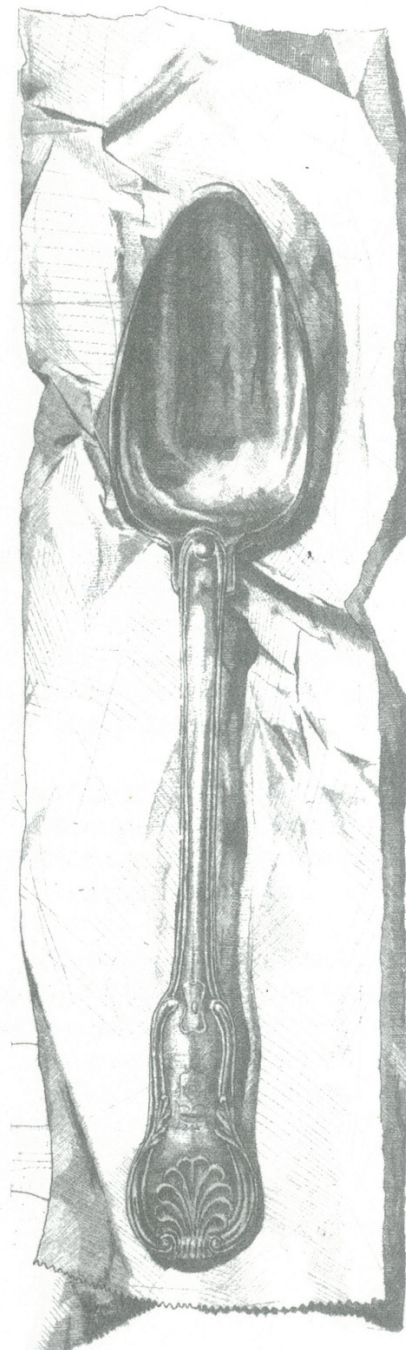


Restaurante
ARZAK

Alto de Miracruz 21
(vinagren)
20015 San Sebastian

☎ 943 278465 - 943 285593
FAX 943 272753



¡Tinge!
Que bien que
se gote la
Coca
(Signature)

hthh



San Sebastián, 12 de Abril de 2012

*Corn, figs and black pudding
Kabrarroka pudding with kataifi
Gooseberry with coconut
Potatoes with amaranth
Goat cheese with turmeric*

*Cromlech with onion, coffee and tea
or
Oysters with citrus*

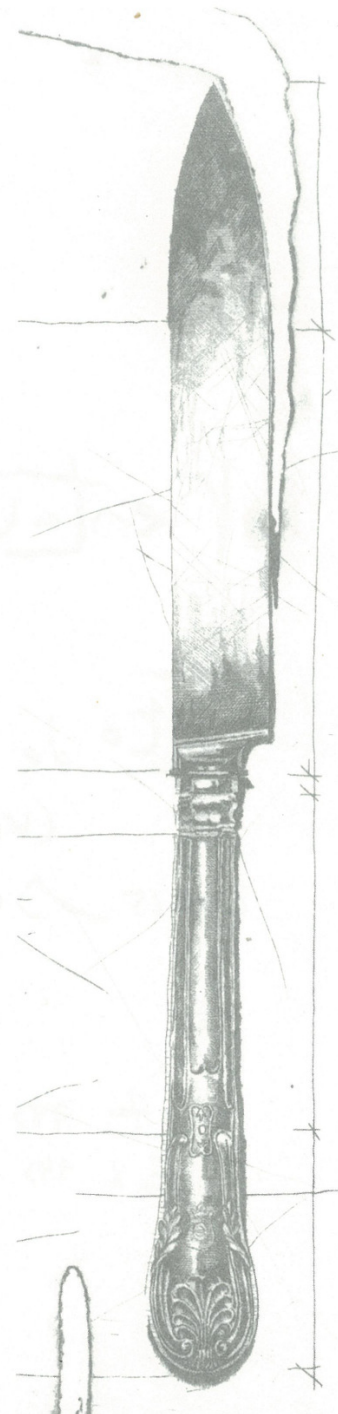
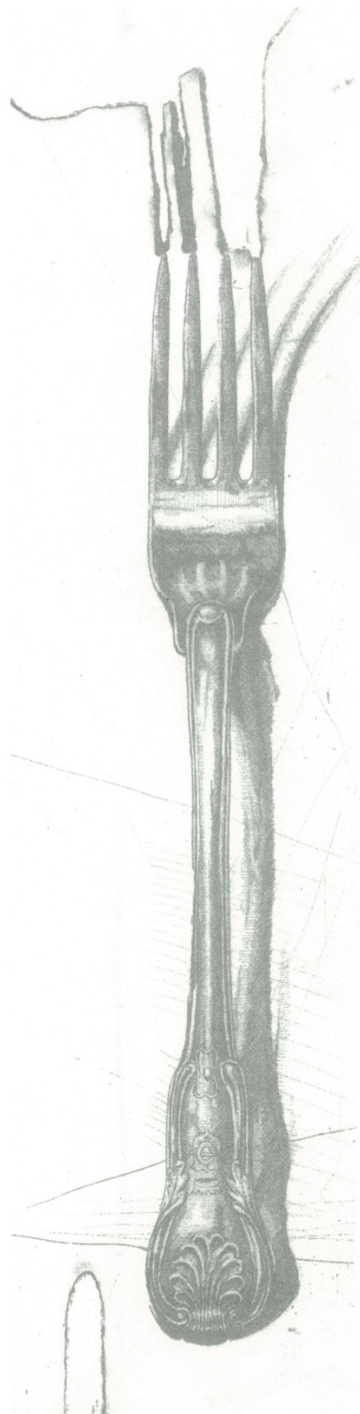
*Hemp's mustard and lobster
or
"Fufú" balls and fish of the day*

Dusted egg and Mussel

Fish of the day

Meat or poultry

*Soup and chocolate "between vineyards"
Playing marbles with chocolate
Mead and fractal fluid
Pistachio and beetroot stone*



CENTRO

San Sebastián, 12 Abril 2012

Corn, figs and black pudding
Kabraroka pudding with kataifi
Gooseberry with coconut
Goat cheese with turmeric
Potato with amaranth

Cromlech with onion, coffee and tea
Oysters with citrus
"Fufú" balls and fish of the day
Hemp's mustard and lobster
Tapioca salad with citrus
Dusted egg and Mussel

Sole with curd and wine bread
Wine bread with vegetables
Gooseberry, spelt and monkfish
Pork fat and physalis

Duck liver with green sauce
Lamb with red-hot chilli peppers
Anchovy, beans and Brussels sprouts
Beef with vegetable screens
Pigeon with anthocyanin
Duck leg and hibiscus pudding

Cheese platter
Soup and chocolate "between vineyards"
Mead and fractal fluid
Pistachio and beetroot stone
Ice Cream Selection
Raspberry and toffee

Quintaluna
Valtea
Arzak 2004
Moscatel M, R (copa)

