

THE BEST OF MARTÍN BERASATEGUI'S CUISINE
«THE GREAT TASTING MENU»

*I PROPOSE THAT YOU ALLOW ME TO SEDUCE YOU IN SMALL MOUTHFULS... SEDUCTIVE,
LIGHT AND SUCCULENT, THEY WILL WHET YOUR APPETITE AND BE
THE INTRODUCTION TO A MAGNIFICENT MEAL.*

- 1995 MILLE-FEVILLE OF SMOKED EEL, FOIE-GRAS, SPRING ONIONS AND GREEN APPLE
- 2011 SAVAGE SALMON AND SEAWEED WITH LIQUID CUCUMBER AND SPRING ONION WITH RED FRUITS AND RADISH
- 2001 SQUID SOUP, CREAMY SQUID INK RAVIOLI SERVED WITH SQUID CROUTON

THIS WILL BE FOLLOWED BY:

- 2011 OYSTER WITH CUCUMBER, KAFIR AND COCONUT
- 2009 LITTLE PEARLS OF RAW FENNEL, RISOTTO AND EMULSION
- 2012 SMOKED BALLOON WITH MILLE FEUILLES OF ENDIVES, OILY FISH, WATERCRESS AND CHICKWEED
- 2011 "CORROTXATEGI" EGG RESTING ON A HERB LIQUID SALAD AND DEWLAP CARPACCIO
- 2001 WARM VEGETABLE HEARTS SALAD WITH SEAFOOD, CREAM OF LETTUCE AND IODIZED JUICE
- 2011 ROAST RED MULLET WITH CRYSTALS OF EDIBLE SCALES, TAIL AND MARINE SALAD WITH SESAME AND NUTS
- 2011 GRILLED SIRLOIN "LUISMI" OVER A BED OF SWISS CHARD CHLOROPHYLL AND CHEESE BONBON

AND DESSERTS TO FINISH.

- 2011 COLD ESSENCE OF BASIL WITH LIME SHERBET, JUNIPER ICE SHAVINGS AND RAW ALMOND
- 2012 CHOCOLATE FROST WITH MINT, ASPARAGUS, CARAMELIZED PUMPKIN AND COCOA ICE CREAM