

Sabayon



Xabier Goikoetxea

Welcome cocktails and canapés

AMUSE BOUCHE

Comté cheese crunch | Smoked eel | “Anchoa del Cantabrico”
Salt-cured prawn | Sea tempura
Tomato illusion macaron | Trout tartare
Breads | Olive oil
Marqués de Cáceres Brut NV

Cured scallop | Smoked hollandaise | Orange | Chervil
Pazo Cilleiro Albarino 2022

“Donostiarra” soup | Prawns | Cured egg yolk
Emilio Lustau Fino del Puerto

Turbot | “Pil Pil” | Caviar
Domaine de Baronarques 2014

Roasted sirloin | Au jus | Date chutney
Marques De Murrieta Gran Reserva 2015

or

Boneless rack lamb | Au jus | Date chutney
Torres Purgatori 2019

Creamy raw almond | Basil water | Lemon peel frozen pearls

Textured chocolate | Tonka bean
Emilio Lustau Rare Cream Solera Superior

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VEGETARIAN

Welcome cocktails and canapés

AMUSE BOUCHE

Kalamata olive sphere | yuzu gel
Seaweed tempura | hazelnut emulsion
Tomato illusion macaron | galangal
Breads | olive oil

Marqués de Cáceres Brut NV

Little gem lettuce | smoked hollandaise | orange | chervill

Lusco Pazo De Lusco Albarino 2023

Salmorejo | tender sprouts | avocado emulsion

Domaine de Baronarques 2014

Eggplant | miso cream | wakame seaweed juice

Joseph Drouhin Fleurie 2021

Potato | sweet potato terrine | orange "Pil Pil"

Roda Reserva 2020

Creamy raw almond | basil water | lemon peel frozen pearls

Textured chocolate | tonca bean

Emilio Lustau Rare Cream Solera Superior