

Christmas Eve Dinner

24|12|21

Natural razor clam and truffle emulsion
Langoustine and smoked eel jelly with topinambur cream
Artichoke curd cream, foie gras and borage

IBERIAN HAM SOUP

stewed tail *cappelletti* and Castelmagno cheese

SEA URCHIN CURD

sautéed scallops and tear peas, sea cucumber and *radicchio rosso* juice

SMOKED RISOTTO

citrus and spider crab

CARPACCIO OF RED SHRIMP

over trembling of crustaceans with chicory, anchovy and sardine canapé

VIRREY FISH

saffron cream, raw tomato and liquorice

SUCKLING LAMB CHOP

truffled sweet onion with marrows and croutons

VITIS VINÍFERA

ALMOND AND MISO PRALINE

toasted white chocolate, tangerine and rum

PETIT FOURS

280 €

VAT included

LASARTE
· RESTAURANT ·

DIRECCIÓN

Martín Berasategui

