



GASTRONOMIC TRIBUTE TO WILD GAME AND MUSHROOMS

When the temperatures drop and the daylight hours decrease, the aromas and flavours of the forest become the protagonists of everyday life.

From 4 October to 28 November, chefs Sergio Solano and José Carlos García pay tribute to autumn by highlighting the season's star products: **wild game meat and mushrooms**.

SEASONAL MUSHROOMS STEW WITH CREAMY TRUFFLED POTATO PURÉ AND POULTRY BROTH

25,00€

GARLIC SAFFRON MILKCAP MUSHROOM WITH IBERIAN HAM CONSOMÉ AND CURED IBERIAN JOWLS

21,00€

GRILLED VENISON LOIN, MASH ROASTED SWEET POTATOES, SAFFRON MILKCAP,
ROASTED CHESTNUT AND BORDELAISE SAUCE

31,00€

PARTRIDGE IN CAZADORA SAUCE WITH "ANGULAS DE MONTE" MUSHROOMS, GLASED PICKLED ONION

29,00€

SUGGESTED WINE LIST BY THE GLASS

VIDUEÑOS DE SEDELLA - D.O SIERRAS DE MÁLAGA · MOSCATEL-PEDRO XIMENEZ-DORADILLA

8,00€

LAS JACINTAS - D.O SIERRAS DE MÁLAGA · ROMÉ-PIZARRA BLANCA

11,00€

M.CHAPOUTIER LES MEYSONNIERS - A.O.C CROZES HERMITAGE-RODANO · SYRAH

8,00€

CHATEAU LARIBOTTE - A.O.C SAUTERNES · SEMILLON-SAUVIGNON BLANC

10,00€
