



GATZ

APERITIF

CROQUETTE DAY...OUR DAILY RECIPE

TO SHARE...

PICKLED MUSSELS POKE WITH WOOD ROASTED PEPPER

CARAMELIZED FOIE GRASS WITH BRIOCHE AND HONDARRIBI ZURI REDUCTION

OCTOPUS IN TEMPURA WITH PURPLE CAUSA AND SPICY MOJO

INDIVIDUAL

ECO EGG WITH TRUFFLED PARMENTIER, MUSHROOMS AND WILD ASPARAGUS

CONFITED COD, SQUID STEW AND ARTICHOKE PIL PIL SAUCE

GRILLED SERLOIN, ROASTED PEPPERS AND POTATOES

DESSERT

GINTONIC ICE-CREAM

CHOCOLATE BOWNIE

COFFEE OR TEA

70,00 € VAT INCLUDED

OR

80,00€ VAT INCLUDED

1/2 BOTTLE OF WINE PER PERSON (BASCOOK WINE CELLAR)

MENUS SERVED ONLY FOR FULL TABLES

AVAILABLE FROM 13:00 TO 15:30 AND FROM 20:30 TO 22:45