

nöla menu

Starters

Plums stuffed with deer rillettes, lettuce with dressing combining honey and olive oil yogurt	€14.20
Bread crumbs Castillan style with pork jowl and egg cooked at low temperatura	€13.90
Sautéed gnocchi with marinated bacon, egg and <i>carbonara</i> foam	€17.60
Fried artichokes, creamed Jerusalem artichoke, beef jerky	€16.20
Pickled pheasant warm salad with corn mousse	€15.80

Main dishes

Cod confit with its tripe and pepper stew	€22.70
Poulard cannelloni, onion toffee and truffled bechamel sauce	€19.20
Mini cabbage stuffed with young goat ragout, mashed potatoes and garlic and paprika sauce	€21.30
Grilled venison loin, puff pastry stuffed with civet and mushrooms	€24.80
Roe deer shoulder in a light escabeche of honey and wild herbs, escabeche veil	€21.60

Desserts

Brioche french toast with artisan ice cream	€7.20
Caramelised creamy ewe's milk rice	€6.50
Homemade whisky cake	€6.90
Yogurt mousse, mango sorbet and passion fruit jelly	€6.80

Artisan breads (Price per person)	€1.50
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V.A.T. included

nöla

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Traditional and flavour menu

(Served to the entire table - possible to combine with the tasting menu)

Bread crumbs Castilian style with pork jowl and egg cooked at low temperature

Poulard cannelloni, onion toffee and truffled bechamel sauce

Caramelised creamy ewe's milk rice

Artisan breads

Price per person: €32.60 V.A.T. included

Tasting menu

(Served to the entire table - possible to combine with the traditional and flavour menu)

Plums stuffed with deer rilletes, lettuce with dressing combining honey and olive oil yogurt

Sautéed gnocchi with marinated bacon, egg and *carbonara* foam

Roe deer shoulder in a light escabeche of honey and wild herbs, escabeche veil

Brioche french toast with artisan ice cream

Artisan breads

Price per person: €38.90 V.A.T. Included

nöla menu

(Served to the entire table)

Special proposal for a limited number of menus each week.

It consists in several appetizers and dishes from both the menu and the Chef's suggestions.

The price varies depending on the composition between €55.00 and €62.00

Please ask the staff for availability and price.