

nöla menu

Starters

Plums stuffed with deer rillettes, lettuce with dressing combining honey and olive oil yogurt	€13.90
Foie gras and partridge pâté in puff pastry with caramelised onions	€15.40
Cod fritters with honey aioli	€17.60
Ravioli stuffed with boletus, walnut praline and fresh herbs	€18.70
Bread crumbs Castillan style with pork jowl and egg cooked at low temperatura	€14.20

Main dishes

Baby squids stewed with mushrooms, mashed potatoes with Hita cheese	€21.90
Wildboard meatballs fricassée with almonds and ras el hanout	€18.90
Poulard cannelloni, onion toffee and truffled bechamel sauce	€19.40
Boneless roasted lamb, baked potatoes and pumpkin purée	€23.40
Roe deer shoulder in a light escabeche of rosemary honey, escabeche veil	€22.40

Desserts

Ewe's milk <i>panna cotta</i> , honey foam	€6.60
Brioche french toast with artisan ice cream	€7.20
Homemade whisky cake	€6.90
Kefir mousse, mango sorbet and passion fruit jelly	€6.70

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

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Tasting menu

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

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

Ravioli stuffed with boletus, walnut praline and fresh herbs

Poulard cannelloni, onion toffee and truffled bechamel sauce

Ewe's milk *panna cotta*, honey foam

Artisan breads

Price per person: €38.70 V.A.T. included

Traditional and flavour menu

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

Bread crumbs Castillan style with pork jowl and egg cooked at low temperatura

Cod fritters with honey aioli

Boneless roasted lamb, baked potatoes and pumpkin purée

Brioche french toast with artisan ice cream

Artisan breads

Price per person: €42.30 V.A.T. Included

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(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.