

GRAB YOUR BEST FRIEND, LOVER, OR PARTNER AND ENJOY 24H OF A BEAUTIFUL ROOM  
+ A DELICIOUS DINNER FOR TWO + A BREAKFAST THAT REMINDS YOU THAT IN LIFE,  
ONE OF A KIND OCCASIONS MUST BE CELEBRATED WHEN THEY SHOW UP  
(FROM 165€)

## Menú PACK Localdays

### APERITIVO PARA DOS / APPETIZER FOR TWO

Ajo blanco con uvas y aceite de eneldo

Almond cream with grapes and dill oil

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Brie a la plancha con miel de trufa

Grilled brie glazed with truffle honey

### ENTRANTES / STARTERS

Puerros confitados, stracciatella, tomate seco y marinado de hierbas

Leek confit with stracciatella, dried tomato and herbs

Tartar de ternera tradicional con aceite infusionado en brasa

Traditional beef tartar served slightly smoked

Salteado de setas del bosque con huevo a baja temperatura, parmesano, y jamón ibérico

Sauteed wild mushrooms with soft boiled egg, parmesan and iberian ham

### PRINCIPAL / MAIN COURSE

Lubina braseada con ragú de calabacín y romero

Flamed seabass with courgette and rosemary ragout

Magret de pato con parmentier de avellanas, castañas y reducción de Pedro Ximénez

Seared duck breast with hazelnut parmentier, chestnuts and Pedro Ximénez reduction

Arroz meloso de alcachofa confitada y parmesano

Creamy rice with artichoke confit and parmesan

### POSTRES / DESSERTS

Cremoso de cheesecake con lima y shiso verde

Cheesecake cream with lime and green shiso

Coulant de chocolate con crème fraîche de lima

Chocolate fondant with lime crème fraîche

Apple crumble con helado de canela

Apple crumble with cinnamon ice cream

Bebidas no incluidas / Drinks are not included

Ponemos a disposición del consumidor envases desechables orgánicos para fomentar el aprovechamiento de los alimentos.  
*We pledge to provide organic disposable containers in order to avoid food waste*

Si tiene alergias e intolerancias, póngase en contacto con nuestro personal  
*In case of food intolerance, please contact our staff*

