



**VILLANO**

BISTRÓ

DINNER - **19.01.2025**

## **SAN SEBASTIÁN EVE DINNER**

Fish soup appetizer with Idiazábal cheese cracker

Marinated salmon tartare, celeriac, citronella ice cream, and sesame-nori praline

Truffled mushroom ravioli with Iraty cheese sauce

Confit cod, "Donostiarra-style" spider crab, and fresh fennel velouté

Braised veal cheek, Iparralde foie-gras cream, and mashed potatoes

Caramelised French toast, milk ice cream, and peach jam

**Red wine: Azpilicueta Crianza, D.O. Ca. Rioja**

**White wine: Luis Cañas Joven Chaparro, D.O. Ca. Rioja**

**Glass of cava: Ars Collecta Codorniu Blanc de Blancs**

**90€**

**- WINERY AND COFFEE INCLUDED -**



LUNCH - **20.01.2025**

## **SAN SEBASTIÁN DAY LUNCH**

Fish soup appetizer with Idiazábal cheese cracker

Scorpionfish and spider-crab pâté, yogurt-mustard and olive paste

Mushroom and cep ravioli with Iraty cheese sauce

### **MAIN COURSE (CHOICE):**

Monkfish with sesame-citrus velouté, fresh-herb mayonnaise and nori praline

or

Roasted "Basatxerri" pork secreto in its sweet-and-sour jus, truffled parmentier and  
smoked emulsion

Fresh cheese cream with Idiazábal, exotic fruit sorbet and Breton shortbread

Caramelised French toast, milk ice cream, and peach jam

**50€**

**- CAVE ET CAFÉ NON INCLUS -**

