



Dinner

Starters

Sweetbreads

Pumpkin | Mushrooms | Hazelnuts | Mushroom Jus | Leeks
Kalf Zwezerik | Pompoen | Hazelnoot | Paddenstoelen | Paddenstoelen Jus | Prei
20

Squid and Black Rice

Shallots | Beetroot | Squid ink | Canadian Wild Rice | Fennel Stock | Raddichio
Inktvis | Sjalotten | Biet | Inktvis Inkt | Canadese Wilde Rijst | Venkel Bouillon | Roodlof
18

Seared Txogitxu and Chicharron

Strutto | Honey and Sherry Vinegar | Pickled Guindilla Peppers
Dichtgeschroeid Txogitxu | Honing en Sherry Azijn | Gepekeldde Guindilla Pepers
20

Hand-Dived Coquille and Pata Negra

Garlic Confit | Smoked Almonds | Almond Cream | Beurre Blanc | Citrus Oil
Hand Gedoken Coquille | Pata Negra | Gerookte Amandelen | Crème van Amandelen | Beurre Blanc | Citrus Olie
19

Main Courses

Txogitxu Entrecote

Parsnip | Smoked Potatoes | Mousseline | Blueberries | Patxaran Jus
Txogitxu Entrecote | Pastinaak | Gerookte Aardappelen | Mousseline | Blauwe Bessen | Patxaran Jus
29

Cod and Pancetta

Pimientos de Piquillo | Crispy Potatoes | Artichokes | Radicchio | Crab Saffron Consommé
Kabeljauw en Pancetta | Pimientos de Piquillo | Krokante Aardappelen | Artisjokken | Krab Saffraan Consommé
27

Smoked Duck Breast

Mandarins | Thyme, Cider and honey | Beetroot | Chestnuts | Duck Pedro Ximenez Jus
Gerookte Eend Borst | Mandarijn | Tijm, Cider en Honing | Biet | Kastanjes | Eend Pedro Ximenez Jus
28

Etxea's Special

Dagelijks Wisselende Hoofdgerecht
26

Desserts

Roasted Reinette Apple

Caramelized Puff Pastry | Drunken Raisins | Moscovado Jelly | Vanilla and Walnut Ice Cream
Gekarameliseerde Bladerdeeg | Boeren Jongens | Moscovado Jelly | Vanille en Walnoot Ijs
14

Poached pear

Pear Parfait | Chocolate Delice | Coriander Seeds | Pear Cider Sorbet | Amaretto | Almonds
Gepocheerde peer | Chocolade Delice | Koriander zaad | Peer Cider Sorbet | Amaretto | Amandelen
14

Selection of Cheeses

Kaas Plateau
14



**Txogitxu Côte de Boeuf
1 Kilogram**

Caramelized Bell Peppers | Pimientos de Padron
Grilled Artichokes | Crispy Potatoes
74

Degustation

Three Courses

Drie Gangen
37

Four Courses

Vier Gangen
45

Five Courses

Vijf Gangen
54

Six Courses

Zes Gangen
62

Wine arrangement

3 Glasses

24

4 Glasses

32

5 Glasses

40

6 Glasses

48

Extras

Bread and Dips

E.V.O. Oil | Fleur de Sel | Taggiasche Olives Pâté | Aubergine Cream
7

Crispy Potatoes

Deep-Fried Jack Potatoes with Fleur de Sel
6

Guindilla Peppers

Pickled Lightly Spicy Green Peppers
6

Vegetables From the Plancha

Grilled Artichokes | Red Bell Peppers | Pimientos de Padron
7