

# SAN SEBASTIÁN'S DAY MENU

20th January | Brasserie Mari Galant



## STARTERS

Iberian Ham Appetizer  
Cod Brandade Canapé  
Foie Gras Spoon with Candied Apple  
Small Cuttlefish Croquettes

## MAIN DISHES

Prawn Salad with Avocado Tartare and Truffle Oil  
Gratinated Hake over Stewed Spider Crab  
Sirloin Medallion with Potato and Mushroom Lasagna

## DESSERTS

Donostia Drum Tart with Cream Ice Cream  
Petits Fours and coffee

## DRINKS

Mineral water, Las Campanas Rosé, Rioja Bordón  
Crianza Red Wine, Viña Sopié White Wine

85€ (VAT included)

