



Autumn Menu

With the gastronomic advice of Francis Paniego and executive chef,
Jose Ramón Piñeiro

Elciego, Autumn 2010

The gastronomic restaurant Marqués de Riscal opened its doors in October 2006. This year, we have decided to remove the restaurant à la carte menu and guide you towards only two possibilities of different menus, because we believe that it is the best way to understand what we want to express.

Snacks, any kind of menu will always begin with these appetizers

10 Poppy seed and olive oil tile.

10 Cheese cut, honey and truffle on a Ebro river stone.

The Echaurren croquette.

09 Idiazabal cheese and Arbequina oil soufflé,
tomato compote, with a touch of herb and citrus.

VANGUARDIA MENU, TRENDS AND CREATION

In this menu we overturn all our imagination. In each dish we look for the complicity with the vanguard. A tasting menu is like a movie, it has a beginning, a hub and its ending. The numbers presented before each dish indicate the year they were created.

10 **Roasted peppers on vine shoots essence.**

09 **Artichoke cooked in its own juice** with almonds and Iberian ham.

10 **Red wine caviar over foie gras bombon..**

We look for the expressive potential of the products and their different combinations, but controlling the results with a predetermined goal, drinking often from the sources of tradition, the lived past and the environment around us.

09 **25 minutes mushroom**, then roasted with chlorophyll and pear

10 **Cantabrian lobsters cooked on Añana salt**
With green bean salad and its juice.

09 **Cod with pil-pil sauce**, over green pepper and candied onion

10 **Roe deer loin**,
roasted with grill apple and vegetables.

10 **Zurracapote soup**,
With peach foam and cinnamon stick.

10 **Autumn, Chocolate chestnut.**

Petits fours

Price per menu: 91.00€

This menu will be served:
- During the lunch until 3.15pm
- During dinner until 10.15pm

*All prices include 8% VAT
For any special dietary needs, please inform one of our staff members.
To preserve the quality of the service, we cannot mix two different menus at the same table.*

We believe that the project we present you will be better if we synthesize the offer we propose. However, any of the dishes that comprise these menus can be chosen individually, as if it were an à la carte menu.

MEMORY MENU

The gustative memory is created by those dishes that make a restaurant unforgettable. The Avant-garde cuisine obliges us to steady search and creation, which often leads us to the fact that we have to put aside some of our best dishes, created years ago, forgetting that the greatness of a cook is measured by the ability of his dishes to remain in the gustative memory of his customers.

03 Tomato Tartar with Langoustine
and white garlic sauce.

08 Creamy turtledove Rice,
with vegetables, mushrooms and paprika from Vera.

02 Hake in batter candied at 45°
on a base of roasted peppers and rice soup.

07 Lamb Ribs cooked at low Temperature,
over potato pie and green leaves.

00 Sweet Toast with Cameros Cheese,
reineta apples and honey ice cream.

Petits fours

Price per menu: 75.00€

Executive Chef: José Ramón Piñeiro

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