



## roots menu

-castelló ruta de sabor-

### -To entertain us-

Red berries macaron with truffle butter and pear jam with Herbés schnapps

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Butter millefeuilles with game pâte, Delta eel and rose gelée

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Carlos Morente's artisan bread and AOVE of Maestrazgo

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Our charcuterie

### -In the center of the table-

Artichokes D.O.P. Benicarló candied at low temperature, emulsion of rancid wine and saffron from La Mata marinated and smoked acorn jowl

### -To start with-

Cod fish brandade croquette on roasted red pepper cream and embers mayonnaise

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Fried farmhouse egg cream with ecological portobellos, Black Angus beef jerky and almonds from Albocàsser

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The typical morellana olleta (legume and meat stew)

### -To continue (one to choose)-

Black Angus burger on the plate with caramelised onion and grilled brioche

Or

Islandic cod loin confit at low temperature with a mild quince aioli

Or

Lamb ingot with anchovies sauce, Morella sheep's milk yogurt and fine herbs and vegetable couscous

Or

Fried vegetable gyozas over sweet potato thai curry and teriyaki sauce

Or

Roast shoulder of kid goat (+7'5€ extra)

Or

Grilled matured entrecot of old cow with creamy mustard (+7'5€ extra)

### -To finish one of our artisan desserts-

54'90€

COMPLETE TABLE

Taxes included

Drinks and coffees not included