

20th Anniversary Dinners

# LASARTE & FRIENDS

April 20th, 20:00h · Lasarte

Paolo Casagrande, Sven Elverfeld & Juan Amador

- LASARTE -

Rocoto & Mussels

Chickpea, pine nut and date tartelette

Topinambour, white bean miso and boletus

- AMADOR -

Forest Walk

- AQUA -

Caramelised Kalamata olive

- LASARTE -

Chilled root cream with glazed sweetbreads, lágrima peas and yuzu

- AMADOR -

Iced beurre blanc: Hazelnut Milk, gillardeau N° 2, N25 Caviar

- LASARTE -

Cured scallop slices and their coral, seabed and vegetables

- AQUA -

Char with its caviar: kohlrabi | dill | brown butter | oxalis

- LASARTE -

Ravioli "del Plin" in its own essence, star-anise and pistachio

- AQUA -

Soy-Marinated egg yolk, poached in soy broth: black garlic, mushrooms and corn

- LASARTE -

Cod fish with cocoa pil-pil sauce, tapioca caramel, fennel and Parmesan cheese

- AMADOR -

Mieral pigeon: Mango | Coconut | Purple Curry

- LASARTE -

Marinated venison loin, truffle tubers, amarena cream,  
beetroot and pink pepper

- LASARTE -

100% Cocoa

390 €

Drinks not included

VAT included

aqua

20  
2006  
LASARTE  
2026

Martin Berasategui

amador