



# Ezcaray by Francis Paniego

Hotel Maria Cristina Summer Restaurant

## PREFACE

with these two menus we want to show a reflection of the culinary tradition that our mother passed on to us, of the feelings that the ten kilometres of nature surrounding the Ezcaray Valley transmit to us and also what here and now this marvellous city transmits to us, as it welcomes us during these months. All of this filtered by the sieve of our look, of the experience we have acquired over the years as chefs and the commitment to prepare dishes with a creative, modern vocation, designed to be enjoyed

Francis Paniego

## **TERROIR MENU**

**17 Looks**

### **TAPAS**

COLD INFUSION OF RED FRUITS

BLACK OLIVES

MINI TORTILLA WITH POTATO CREAM

MAMIA

with egg yolk and trout caviar

FRESH HERBS

or tasting a high mountain meadow

### **FRIED FOODS**

CROQUETTES

borrowed from my mother's recipe

FRIED BORAGE LEAVES

for dipping in Rioja sauce

FRITTER SAIGNANT

### **FIRST COURSE**

GREEN ASPARAGUS

with imperial caviar and mushroom mayonnaise

LEEK IN VINAIGRETTE

cooked at 90° for 5 hours

### **SECOND COURSE**

MUSHROOM SALAD,

Pickled pig's ear, apple vinaigrette hazelnuts and honey

LANGOUSTINE, EZCARAY WALNUT PIL-PIL AND TRUFFLE

### **THIRD COURSE**

COD TRIPE,

on vanilla cream with a touch of hot spice

ROAST SQUAB

with grapes in red wine, cereals with its cannelloni

### **DESSERTS**

LARDY CAKE ICE CREAM

wrapped in pork rinds

WARM IDIAZABAL TOAST, APPLE AND

SOUR MILK ICE CREAM

PETIT FOURS

with a nod to the forest floor

Price per persono 145€ VAT included

HOTEL MARIA CRISTINA  
A LUXURY COLLECTION HOTEL, SAN SEBASTIAN  
PASEO REPUBLICA ARGENTINA, 4  
SAN SEBASTIAN 20004, SPAIN