

éto

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cuisine
of
now

/en
a la carte

spark

beef pâté	70
pickles, black garlic	
langoş	65
nettles, hay-aged egg	
bread and salt	55
chicken	70
beans, pickled carrot, garden greens	
pike-perch	85
cauliflower, cornmeal	
lamb	65
Ibâneşti sour cream, dill	

the core

Mangalita pork schnitzel	230
cauliflower, kale	
beef cheeks	150
root vegetables, caraway, roasted vegetables	
lamb sirloin	160
cabbage, potatoes	
barley	90
kohlraabi vs carrots	
sea fish	170
zucchini, swiss chard, rock fish	
ribeye steak	250
new potatoes, smoked pepper	
txuleta- Basque Country	70/ 100 gr
for two	

the conclusion

66% chocolate	65
hazelnuts, caramel	
meringue	60
timut pepper, sour cream	
aged sheep cheese	65
chocolate, sea buckthorn	