

MENÚ VEGANO, VEGETARIANO Y CELIACO**PRIMER PLATO**

- Risotto desetas silvestres y boletus (de temporada)(Veganas con verduritas)
- Flor de alcachofa confitada con crujiente de ajo y AOVE de trufa blanca

SEGUNDO PLATO

- Hamburguesa vegana con tomate de huerta en dos texturas (tomates de huerta a la plancha y tomate frito confitado casero)
- Pisto de verduras castellanas con huevo poché (vegano sin huevo)

POSTRE

- Coulant vegetal de chocolate
- Bol de frutas de temporada

FIRST COURSE

- Mushroom and boletus risotto
- Artichoke flower confit in olive oil with shavings of iberian ham and perfumed with white truffle oil

SECOND COURSE

- Vegan hamburger with garden tomatoes in two textures (grilled garden tomatoes and homemade tomato confit)
- Castilian vegetable stew with poached egg (vegan without egg)

DESSERT

- Chocolate coulant
- Fruit bowl

PVP. 30,00€ (IVA INCLUIDO)
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Vino de la casa, agua, gas y pan. Café o té.

House wine, water, sparkling water and bread or bread for celiacs. Coffee or tea.