



MENU


HOTEL
TRES REYES
PAMPLONA ****LUXE


TRES REINAS
RESTAURANTE

TODAY'S MENU

Start with.....

Suckling colt tartar, strawberries and eggs of AOVE



Endives of Navarra, codium algae, Idiazabal cheese gel, anchovy, flowers and vinaigrette



Grilled tender peas in carpaccio, miso-foie, pickled fruit, candied leeks and vinaigrette



Borage cooked, Tudela artichokes roasted, cauliflower



Green asparagus cooked style carbonara



Red onion roasted in papillot, spring onions candied with Pio negro reduction sauce



Glazed aubergines with stew small tails pork

Intolerances: -----

Fresh asparagus from Navarra, cooked with hollandaise sauce



We follow.....

Orio style catch of the day fish with potatoes slices



Roasted cod with sauce aguachile



Pasta and scallops stew, Ponzu sauce with Jerez



Chicken and duck cannelloni, truffled bechamel sauce



Navarra cow cube, creamy potato



Pork trotters stewed in the traditional way with tomato and chorizo sausage



Grilled lamb roll, creamy potatoes and peas

Supplement 5 €



Navarra veal cheeks stewed with roasted carrots



Sweet touch.....

Broken cheese cake



Tres Reyes seasonal cake



Mango and vanilla "solero"



Hot chocolate soufflé with Ice cream



Mineral water, drinks,
bread and coffee

36 €

(Taxes included)

MENU T-BONE

T- shaped meat cut 3cm thick with two pieces of meat: Sirloin part smaller and Entrecote part larger, with vegetables, potatoes and piquillos peppers



38 € (included water, bread, coffee and natural curd)

