

PALACIO
ARRILUCE
—◆—
GETXO-BILBAO



DELAUNAY
—◆—
RESTAURANT

Starters

Hand-sliced acorn-fed "Ibérico" ham with tomato and extra virgin olive oil toast	38€
Cantabrian cured anchovies in extra virgin olive oil	32€
Lobster salad , green apple tartare and Modena vinegar & ecologic vegetables liquid salad	40€
Foie gras mi-cuit with white chocolate sauce and almond crunch	34€
Pickled quail in salad with quinoa, sprouts, and seasonal pickles	30€
Organic vegetables from our local farm "Ibarra Baserria" on potato cream with rich meat jus	40€
Grilled hake kokotxas on stewed spider crab with pil-pil sauce	40€
Seafood "socarrat" rice with red shrimp veil and aioli	34€
Seafood (selection of the best seafood of the day)	M/P
Stewed Navarra garden beans with deboned rabbit	30€

Fishes

Cod , truffled spinach and pine nut emulsion	35€
Fish (Selection of the best seafood of the day)	M/P

Meats

Aged beef ribeye steak from Km-O "Baserria farm", with seasonal garnish	80€/Kg
Grilled beef tenderloin with potato and bacon toast, served with vanilla-infused	38€
dried apricot purée	
Iberian Acorn-fed pork shoulder with sweet potato purée and passion fruit	35€
Duck ravioli and its broth on black mushroom purée	33€
Roasted and rested bresse turtledove , faux risotto made with wheat and beetroot purée	38€
Grilled venison loin with Iberian mushroom duxelle and chestnut purée	38€

Desserts

Assorted handmade ice creams elaborated in Delaunay	15€
Homemade curd cheesecake with frozen cream	15€
Caramelized french toast with "intxaursaltsa" ice cream	20€
Pears cooked in Rioja red wine with sheep's milk icecream	15€
Set chocolate mousse with orange sauce and roasted pumpkin ice cream	15€
Cheese (selection of cheeses from around the world)	30€

Tradition menu Beñat Ormaetxea 90€

Appetizer

Foie gras mi-cuit with white chocolate sauce and almond crunch

Pickled quail in salad with quinoa, sprouts, and seasonal pickles

Fish of the day (The best catch of the day) with garnish

Duck ravioli and its broth on black mushroom puree

Melon, cucumber and mint

Caramelized french toast with "intxaursalsa" ice cream

Petit fours

Innovation menu Beñat Ormaetxea 136€

Appetizer

Foie gras mi-cuit with white chocolate sauce and almond crunch

Home-marinated salmon, coconut ajoblanco and beetroot cream

Gambero Rosso, air from its corals and Iberian trotters juice

Free-range egg yolk at low temperature with mushroom foam
and Iraty cheese flakes

"Begi haundi" Squid noodles, its reduction and crunch from its inks

Grilled hake kokotxas on stewed spider crab with pil-pil sauce

Duck ravioli and its broth on black mushroom puree

Iberian Acorn-fed pork shoulder with sweet potato purée
and passion fruit

Melon, cucumber and mint

Set chocolate mousse with orange sauce and roasted
pumpkin ice cream

Petit fours

Allergen declaration

In compliance with regulation [EU] No. 1169/2011 on food information provided to consumers, this establishment has information regarding the presence of allergens in our products available for consultation. Please contact our staff if you would like more information on this matter