Leave the cooking to us this Christmas

SAGARDI

Baskische Chefs



GORBEIA

75€ per person

APPETIZER

Fried txistorra (Basque sausage)

Gilda

TO SHARE

Idiazabal cheese, spinach and walnuts salad

Red tuna tartare from the almadraba of Barbate with "guindilla" peppers from Ibarra

Charcoal- roasted paté de campagne

Mushroom croquettes

Pan-fried codfish Zapiain ciderhouse style

DESSERT

Goxua, the festive Basque dessert

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

Our home-made sourdough bread
Broodbakkerij EX

ASTIGARRAGA

131€ per person

APPETIZER

Fried txistorra (Basque sausage)

TO SHARE

"Roxario" ciderhouse style codfish omelette

Pan-fried codfish Zapiain ciderhouse style

MAIN COURSE
to share in the center of the table

Txuleton - PREMIUM matured beef rib steak
(550 g. per person)

Side dishes

Lettuce from Hernani gardens with spring onions salad

Tolosa style roasted "piquillo" peppers

DESSERT

"Garoa", shepherd's farmhouse Idiazabal cheese, Zerain (Guipuzkoa)

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

Our home-made sourdough bread
Broodbakkerij EX

ARALAR

77€ per person

APPETIZER

Fried txistorra (Basque sausage)

TO SHARE

Idiazabal cheese, spinach and walnuts salad

Iberian ham croquettes

White tuna belly with anchovy fillets from Getaria

MAIN COURSE
to share in the center of the table

Grilled monkfish (200 g. per person)

—

Duck breast from Iparralde with cider apples

DESSERT

Goxua, the festive Basque dessert

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

Our home-made sourdough bread
Broodbakkerij EX

TASTING MENU

138€ per person

APPETIZER

Fried txistorra (Basque sausage)
Gilda

TO SHARE

Galician PREMIUM cured beef carpaccio

Red tuna tartare from the almadraba of Barbate with "guindilla" peppers from Ibarra

MAIN COURSE
to share in the center of the table

Grilled monkfish
(350 g. per person)

Lettuce from Hernani gardens with spring onions salad

—

Txuleton - matured beef rib steak
(400 g. per person)

Twice-cooked potato wedges

DESSERT

Cheesecake made with milk from latxa sheep

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

Our home-made sourdough bread
Broodbakkerij EX

BASERRI

98€ per person

APPETIZER

Fried txistorra (Basque sausage)

TO SHARE

Chargrilled baby leeks from Zarautz

Roxario ciderhouse-style salted cod omelette

Iberian ham croquettes

MAIN COURSE
to share in the center of the table

Txuleton - Matured beef rib steak
(450 g. per person)

Side dishes

Lettuce from Hernani gardens with spring onions salad

Tolosa style roasted "piquillo" peppers

DESSERT

Pantxineta

—

Homemade nougat

Júlia Bernet Ingenius Brut Nature, glass of cava

Our home-made sourdough bread
Broodbakkerij EX

RECOMMENDED BEVERAGES

All the options include half a bottle of wine, mineral water and coffee

Red wine Etxeita Joven —D.O.Ca. Rioja Alavesa—
White wine Nivarius N —D.O.Ca. Rioja—
28,00€ per person

Red wine Hito —D.O. Ribera del Duero—
White wine Viñaredo Godello —D.O. Valdeorras—
32,00€ per person

Red wine Domaine Vincent Girardin —Burgundy—
White wine Domaine Vincent Aligoté —Burgundy—
50,00€ per person

ENHANCE YOUR MENU

COMPLEMENT YOUR MENU

Matured PREMIUM cow
—min 4 weeks—
from 18€

Cheesecake made with milk from latxa sheep
13€ per person

ADD

"Garoa", shepherd's farmhouse Idiazabal cheese, Zerain (Guipuzkoa)
from 8,50€ per person

Typical Basque appetizer "Gilda"
—guindilla, olive and anchovy—
from 3,50€ per person

ACCOMPANIES

Twice-cooked potato wedges
from 3,50€ per person

Lettuce from the Hernani gardens with spring onions
from 4€ per person

Tolosa style roasted "piquillo" peppers
from 6€ per person

EXTRA SERVICES

Welcome drink
—3 canapés and 2 drinks—
from 40€ per person

Open Bar for 2 hours
from 80€ per person

PREMIUM Open Bar for 2 hours
from 100€ per person

All prices include VAT • Available for a minimum of 15 people • Choose the same menu for the entire table

TERMS AND CONDITIONS

TERMS OF PAYMENT

A prepayment of 70% of the total amount of the service will be requested upon confirmation of the group (20% - 50% if the date is more than 30 days from the day of the service). The remaining 30% will be paid within 72 hours prior to the service or at the restaurant at the end of the service by credit card or cash.

INVOICING CONDITIONS

Invoicing will be based on confirmation. Subsequently, 72 hours prior to the service, all details must be definitively established, in accordance with the cancellation policy.

CANCELLATION POLICY

Cancellations or changes to the event, not attributable to the restaurant, will be subject to a 20% cancellation penalty if warned with 30 days notice; 70% if notified 72 hours prior of the event and 100% after this period.

Changes in guest numbers for group reservations:

Changes are accepted without charge, as long as they do not exceed 50% of the number of contracted guests, up to 30 days before the service from the moment the service is confirmed.

Changes are accepted without charge, as long as they do not exceed 20% of the number of contracted guests, from 30 days before the service until 72 hours prior to the service. Cancellations within 72 hours will be charged 100% of the reserved amount.

CONTACT

For more details please contact us on
booking@sagardi.nl