# GLUTEN-FREE MENU 

## Aperitif of the day

## Starters

## Ham D.O Teruel de la Iglesuela del Cid with gluten-free bread and tomato

Artichokes candied in vichyssoise of smoked leeks and caramelized pear
(몸)

Creamy gratin of onions "quiche" Fuentes de Ebro with smoked and trout caviar

## Main Course

Sautéed beef from the Pyrenees with Aragonese olive chimichurri

## Desserts

Pumpkin flan with creamy orange and ginger

Orange sorbet

## Purified Water Matutano-Daudén Palace \&

Duroc pork cheek sarma in peach curry and apricots


## List of Allergens

Celery
Sulphites
Crustaceans
Guts

