

RESTAURANTE LA CONCEPCIÓN
"Desde 1978 en el corazón de Segovia"

CASTILLAN MENU

1º First

Castilian soup

Granja bean stew with ear

Parmesan cheese cream soup
with basil flavoured tomatoes,
nuts, truffle oil, and rocket

Mixed salad

Boletus edulis mushroom risotto

2º Second

Traditionally roasted suckling pig

Baked hake loin

Poached eggs on potatoes, glazed
wild mushroom and celery sauce

Beef steak with potatoes

**Traditionally roasted lamb

Riojan style baked cod



Desserts

Ponche Segoviano (Typical dessert)

Cheesecake

Rice pudding with cinnamon ice cream

Ice cream, assortment of flavours

Apple pastry with yogurt mousse,
raspberry coulis and thyme ice cream
with almond crumble

Bread, water and wine "Fuentespina"

38,00 € (VAT included)/person

** The menu with lamb has a 4,00€ supplement:
42,00 € (VAT included)/person
* Note: Individual menu, to serve one per person

Prices with VAT included

LIST OF ALLERGENS

PEANUTS · LUPIN · GLUTEN · CRUSTACEANS · MOLLUSCS · EGGS · FISH · DAIRY · TREE NUTS · CELERY · SULPHITES · SOY · MUSTARD · SESAME

Felipe Gómez Garrido - Main cheff / Marta Gómez Garrido - Metre / Francisco Javier del Álamo - Sumiller