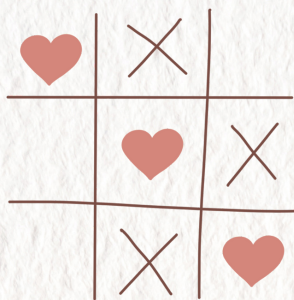


H10 Conquistador

San valentín 2026



Ensalada de Cecina Black Angus,
Pan Cristal, Parmesano y Vinagreta
de Cítricos.

Crema de Boletus, Cebollino y
Trufa.

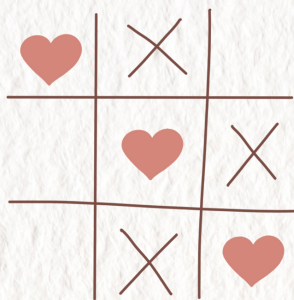
Pintada Rellena de Foie y Pasas,
Gratén de Papa y Reducción de
Pedro Ximénez.

Mousse de Frutos Rojos, Crema de
Vainilla y Bizcocho Financier.

65€

H10 Conquistador

San valentín 2026



Salade de Cecina de Black Angus,
pain cristal, parmesan et
vinaigrette aux agrumes.

Crème de cèps, ciboulette et
truffe.

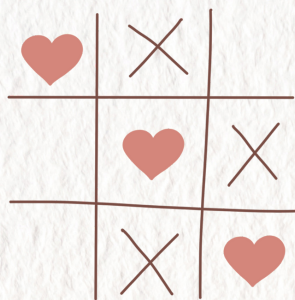
Pintade farcie au foie gras et aux
raisins secs, gratin de pommes de
terre et réduction de Pedro
Ximénez.

Mousse aux fruits rouges, crème à
la vanille et biscuit financier.

65€

H10 Conquistador

San valentín 2026



Salat von Black-Angus-Cecina,
Kristallbrot, Parmesan und
Zitrusvinaigrette.

Steinpilzcremesuppe, Schnittlauch
und Trüffel.

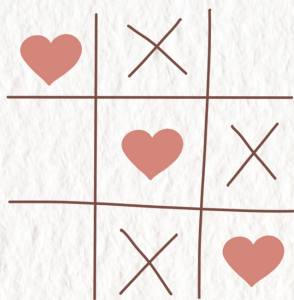
Perlhuhn gefüllt mit Foie gras und
Rosinen, Kartoffelgratin und Pedro-
Ximénez-Reduktion.

Mousse aus roten Beeren,
Vanillecreme und Financier-Biskuit.

65€

H10 Conquistador

San valentín 2026



Insalata di cecina di Black Angus,
pane cristallo, Parmigiano e
vinaigrette agli agrumi.

Crema di porcini, erba cipollina e
tartufo.

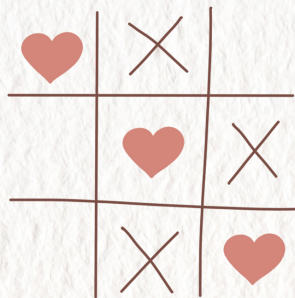
Faraona ripiena di foie gras e
uvetta, gratin di patate e riduzione
di Pedro Ximénez.

Mousse ai frutti rossi, crema alla
vaniglia e biscotto financier.

65€

H10 Conquistador

San valentín 2026



Black Angus dried meat salad,
crystal bread, Parmesan cheese
and citrus vinaigrette.

Wild mushroom (boletus) cream,
chives and truffle.

Guinea fowl stuffed with foie gras
and raisins, potato gratin and
Pedro Ximénez reduction.

Red berry mousse, vanilla cream
and financier sponge cake.

65€