

THE WORLD PAINTED IN FOUR COLOURS

Dinner hosted by HANEN & Basque Tourism Board


"The only thing that differentiates us from the rest of the world are four sauces that can only be found here and only among us: The red sauce, the green sauce, the white sauce and the black sauce of our traditional cuisine."


Juan Mari Arzak


FROM THE BASQUE COUNTRY


Chef: Javi Rivero & Gorka Rico

Ama Restaurant

Hake in green sauce 

Halibut in pil-pil sauce 

Biscayan style pork belly and cod tripe 

Baked apples and leeks in ink sauce 

FROM NORWAY

Chef: Morten Tungesvik

House Of Telle

Seaweed cured plaice with pickled and roasted kohlrabi

Tartar of reindeer with baked celeriac, pickled onion and dried cep

Ceviche of hand dived scallops with apple and dill

St. pål cheese from Rueslåtten farm with local honey

DESSERTS

From the Basque Country

Gorrotxas: basque egg yolk
and almond macaroons

From Norway

Tilslørte bondepiker: apple and gooseberry
compote with lemon sour cream and biscuit

CIDERS

From the Basque Country

Zapiain Ekologikoa organic cider 2021
Joanes de Zapiain single orchard cider 2021
Zapiain Bizi-Goxo ice cider 2017



From Norway

1808 from Kvestad Sideri
Humlepung from Aga Sideri
Issider from Kvestad Sideri