

STARTERS

Warm Goat cheese with shallot confit in Filo pastry

14 €

Tuna tartar with wakame seaweed salad and avocado

16 €

At low temperature cooked egg with mushrooms, spinach bisquit and truffled parmentier

14 €

Lobster soup with Armagnac and lemon foam

15 €

Grilled Scallops and Langostines with Rum sauce, Kale and Jerusalem Artichokes puree

16 €

Our House Beef Tartar with "Oli de Santanyi"

16 €

Sautéed foie gras with home made Brioche and pear confit

19 €

VEGETARIAN

Tagliatelle with wild mushrooms and truffle flavour

18 €

Seasonal Vegetables Risotto

18 €

Cous cous Burger with guacamole, tomato and sweet potato chips

18 €

This prices include VAT

We advise you if you have some type of food allergy consult with our staff

MAIN COURSES

Seafood risotto with Clams

25 €

Grilled Turbot with Beurre Blanc, Kale and parsley root puree

28€

Seabass filet with spinach, potato puree and lobster sauce

26 €

Grilled Corvine with seasonal vegetables, rosemary potatoes and white wine foam

26 €

In red wine braised Beef Cheeks with crispy artichokes and potato puree

26 €

Lamb chops with banana crust, vean cassoulet and potato pearls

28 €

Beef Tenderloin with sauteed mushrooms and pearl onions, Dauphin potatoes and madeira sauce

32 €

This prices include VAT

We advise you if you have some type of food allergy consult with our staff