







Starter:

- Foie and Goat Cheese Ingot with Caramelized Apple   14
- Daily Soup (v) 8
- Egg 63° with Confit Artichokes and Iberic Ham  14
- Grilled Vegetables (v) 11
- Salt Prawns    12
- Iberic Ham 18

Salad and Pasta:

- Caesar Salad with Crunchy Chicken and Parmesan    16
- Warm Burrata with Tomato Tartar (v)  14
- Papardelle with Smoked Salmon     17
- Poultry and Mushroom Risotto  18
- Black Rice with Squid in Tempura   20

Meat:

- Beef Entrecote with Rosemary Baby Potatoes and Hollandaise Sauce 🍷 🍳 21
- Flamand style Veal with Mashed Potatoes and Creaking Mustard 🍷 🍳 🌾 22
- Duck Breast with Sweet Potato and Orange 23
- Lamb Shank with Beetroot Air and Couscous 25

Fish:

- Braised Octopus Leg with Creamed Potatoes and Paprika 🍷 🦑 🐟 18
- Low Temperature Cod with Spinach Sauce and Mashed Potatoes 🍷 🐟 19
- Baked Hake with Carrot Cream and Salted Green Beans 🐟 19
- Salmon with Black Sesame Crust and Oriental Style Vegetables 🐟 🌿 🌾 22

Postres:

- White Lady (v) 🍷 🌾 7
- Rice Pudding Millefeuille (v) 🍷 🌾 7
- Montgomery Cheesecake (v) 🍷 🍳 🌾 7
- Duchesse Brownie (v) 🍷 🍳 🌾 7
- Fruit Salad with Coconut and Ginger Soup (v) 🍷 7
- Spanish Cheeses Platter (v) 🍷 🌾 16