

Starters

Chef's petit Bouillabaisse with fish fillets

9 €

*Fancy salad with sherry dressing and pan fried
goat cheese medallions with bacon*

9 €

„Clochinas a la marinera"

Small mussels in white wine

9 €

*Beef Carpaccio with a pesto marinade
and grated parmesan*

10 €

*Scallops on top of sautéed asparagus, Serrano ham
and mushrooms*

12 €

Main Courses

*Gourmet Beef Burger with Foie Gras,
caramelized onions and parmesan*

18 €

*Supreme of guinea fowl with a potato & leek cake
and a fine herbs jus*

18 €

*“Saltimbocca” - Veal escalope with sage and
Serrano ham, served with spinach and gnocchi*

21 €

*Fillet of Beef with a green pepper sauce,
vegetables and potatoes au gratin*

21 €

*New Zealand lamb rack with braised garlic,
vegetables and potatoes au gratin*

24 €

*Pesto spaghetti with prawn tails
and vegetables*

18 €

*Fillet of wild caught hake with a saffron sauce,
spinach and risotto*

20 €