

### *Starters*

*Chef's Bouillabaisse with Fish Fillets*

*12 €*

*Fancy Salad with Sherry Dressing and Pan Fried  
Goat Cheese Medallions coated with Bacon*

*12 €*

*Our Homemade Marinated Salmon with a  
Honey & Mustard Sauce and a Salad*

*14 €*

*Beef Carpaccio with a Pesto Marinade and  
grated Parmesan*

*15 €*

*Pan Fried Scallops with  
Yellow Lentils and a Wasabi Dip*

*16 €*

### *Main Courses*

*Tender Braised Iberian Pork Cheeks with  
Vegetables and Potatoes au Gratin*

*24 €*

*Pulled Lamb with a Red Wine Sauce,  
Green Beans and Fine Herbs Potatoes*

*24 €*

*Crispy Duck Breast with a Cassis Sauce,  
Creamy Leek and Potatoes au Gratin*

*25 €*

*„Saltimbocca“*

*Veal Escalopes with Sage & Serrano Ham,  
served with Vegetables and Potato Gnocchi*

*25 €*

*Fillet of Beef with a Pepper Corn Sauce,  
Vegetables and Potatoes au Gratin*

*28 €*

*Pan Fried Monk Fish Medallions with a  
Lemon Grass Sauce, Wok Vegetables and  
Basmati Rice*

*26 €*