

Starters

Chef's Bouillabaisse with Fish Fillets

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

12 €

Beef Carpaccio with a Pesto Marinade and Grated Parmesan

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

14 €

Pan Fried Scallops with Wakame Seaweed 16€

Main Courses

Tender Iberian Pork Cheeks with Braised Vegetables and Potatoes au Gratin

22 €

Supreme of Guinea Fowl with Mushroom Sauce, Vegetables and Potatoes au Gratin

23 €

Pulled Leg of Lamb with Red Wine Sauce, Green Beans and Fine Herbs Potatoes

23 €

"Saltimbocca" - Veal Escalopes with Sage and Serrano Ham, served with Vegetables and Gnocchi

24 €

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

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

26 €

Fillet of Atlantic Hake with a Tomato Ragout and Fine Herbs Potatoes