

Menu

Would you like to be surprised with a chef's menu?

3 courses chefs menu
€37,50

4 courses chefs menu
€42,50

We would like to make your dining experience complete with a personal wine pairing

Main course

Black Angus Steak USA 200gr €17,50

Glaced beet, peas and jus de veau

Duo of Lamb €17,75

Lambs rumb and Lambs rack, green asparagus and lavender gravy

Chef's Special Daily price

We are happy to explain the today's special

Red Gurnard €16,50

Red gurnard with almond crust, grilled fennel, salsa verde and goat yoghurt

Ravioli €18,-

Stuffed with mushrooms, porcini, ricotta served with tomato\tarragon salsa

Desserts

Selection of cheeses €8,75

Choice of 3 cheeses with fig bread, nuts and grapes

Chocolate fondant €8,75

The best chocolate cake with dulce de leche and vanilla ice cream

Crème brulee €7,75

Lemon crème brulee

Crumble €8,00

crumble with apple and pecan nuts

To combine with coffee: fries of white chocolate €3,25

Starters

Carpaccio €9,75

Smoked beef carpaccio with sundried tomatoes, capers, Manchego and chipotle aioli

Mi cuit de saumon €9,50

Gently cooked with apple, spring onion and crème fraiche

Charcuterie €13,50

With jamon Iberico, salchichon Iberico bellota, chorizo, olives, bread and tapenade of tomatoes

Pulpo €10,75

Grilled octopus, black bean salsa and tomato, pork belly and a herb salad

Goatcheese salad €8,75

Goatcheese salad with fried artichoke, rocket and cherry compote

Side dishes

Make your meal complete with side dishes

Roseval potatoes €4,50

Oven-baked with rosemary

Seasonal vegetables €4,50

Varying seasonal vegetables

French fries €4,00

Serving of French fries with mayonnaise

Green salad €3,50

Mixed green salad

