

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

Starters

Carpaccio

Smoked beef carpaccio with roasted pumpkin, manchego and cherry compote

€9,75

Calamares

Squid stewed in tomato with sweet potato and olives

€9,50

Charcuterie

Iberico jamon, salchichon Iberico bellota, chorizo, olives, bread and tomato tapenade

€13,50

Ceviche

Seabass ceviche, with pickled cucumber, pomegranate and chicory salad

€10,75

Beetroot salad

Thinly sliced beetroot with porto bello, goat cheese and caramel of port

€8,75

Main course

Black Angus Steak USA 200gr

Roasted shallots with mushrooms and gravy

€17,50

Pork chops

Caramelized apple and sauerkraut with truffle gravy

€17,75

Chef's Special

We are happy to explain the today's special

Daily price

Papilotte

Redbreast with savoy cabbage and fennel sauce

€17,50

Ravioli

Stuffed with pumpkin, brown beans, spanish pepper and parmesan cheese

€18,-

Side dishes

Complete your diner with some side dishes

Mix of potatoes

Oven-baked with rosemary

€4,50

Seasonal vegetables

Mix of kohlrabi, zucchini, onion and parsnip

€4,50

French fries

Serving of French fries with mayonnaise

€4,00

Green salad

Mixed green salad

€3,50

Desserts

Selection of cheeses

Choice of 3 cheeses with fig bread, nuts and grapes

€8,75

Chocolate fondant

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

€8,75

Creme brulee

Crème brulee with hazelnut liqueur

€7,75

Crumble

Almond crumble with stewed pears and walnuts

€8,00

To combine with coffee: fries of white chocolate

€4,

