


Couvert: Selection of Bread and Homemade Dips
3,20€

Starters:

Beetroot Gaspazo
with soya yogurt mousse, walnut bonbon and petazettas  
7,80€

Black Tiger Prawns Bisque
with prawn mini samosa and orange jelly
9,80€

Goat cheese textures (panna cotta, pralinê and earth), served
with avocado cream, salty profiteroles
and a celery foam 
9,80€

Octopus carpaccio served with black garlic couli,
olive chips and coriander-shallots dressing
9.50€

Tartar of National Premium fillet of beef infused
with truffle oil, green asparagus and rosemary crumble
9,80€

Vegetarian Main Courses:

Forest mushrooms risotto perfumed with truffle oil,
with glazed parsnip, truffle popcorns
and a rocket salad 
19,80€

Fresh egg pasta with smoked red pepper pesto, with sautéed
spinach and a marinated feta cheese salad 
17,50€

 Vegetarian  Vegan

Main Courses:

Pink seared yellowfin tuna with grilled cucumber, garlic cream, piri piri croutons and a seaweed sauce with clams
19,80€

Fillet of seabass on roasted cauliflower purée, vanilla caramelized baby leek, pink pepper foam and rocket salad oil
19,50€

Roasted chicken Supreme with cashew crust, sautéed green beans, parsley couli and a Korma sauce
19,80€

Duet of Iberic pork
(tenderloin and bread crumbed terrine)
with watercress salad, glazed purple carrots, pumpkin chutney and sweet mustard sauce
19,50€

**Each main course is served
with a side dish of your choice:**

Roasted Potatoes with Rosemary Crème Fraîche
Fresh Egg Pasta with Smoked Red Pepper Pesto
Quinoa and Wakame Salad
Sautéed Seasonal Vegetables

For extra side dish we charge 4,50€