

### ***Cold starters***

Tuna belly fillets with crab mayonnaise, vegetables, trout caviar and orange vinaigrette	15,50 €
Spanish “bellota” ham, toast and tomato	22,75 €
Iberian dried pork loin, toast and tomato	15,50 €
Goose liver terrine with orange plums and tomato jam	17,50 €
Ham croquettes with red pepper, tomato and chorizo	15,50 €
Smoked bass with endives, lamb’s lettuce and mi-cuit	15,50 €
Lukewarm salad with king prawns, goat cheese and duck breast	16,75 €

### ***Warm starters***

Asparagus soup with prawns, poached egg and bread chips	14,50 €
Fine seafood cream with cuttlefish	14,75 €
Grilled vegetables on onion bread with oregano, goat cheese and ham	16,50 €
Millefeuille of apple and goose liver with Matusalem sauce	17,50 €
Fresh pasta with prawns, tomato, capers, anchovies and olives	17,50 €

### ***Rice dishes (minimum 2 Pers.)***

Rice with meat and vegetables	17,00 €
Rice with chicken and vegetables	17,00 €
“A banda” Rice	20,50 €
Rice with lobster and courgettes	25,50 €

### ***Fish dishes***

Baked cod fillet with mushrooms, white wine sauce, green asparagus and pepper	23,00 €
Fish-seafood ragout with prawn cream and basilica oil	28,50 €
Sea bass fillet with baked aubergine, peppers and chickpea cream	25,50 €
Hake cooked in citrus fruit steam with vegetable cream and vanilla oil	23,50 €

### ***Meat dishes***

Angus beef fillet with pink pepper and sea salt	20,50 €
Roast fillet of beef with ceps and Fondillon sauce	24,00 €
Lamb leg and shoulder without bones with spices and dried fruit	24,00 €
Confited guinea fowl leg with Matusalem sauce, pears and dried fruit	17,50 €
Veal cutlet with hazelnut and basilica	24,00 €

VAT included.