

SPECIAL MENUS 2017

MENU A

Garlic cream with chives
Codfish to the point of salt, greens cream and vegetables puff pastry

or

Grilled sirloin with portobello risotto and rosemary
Pears tatin, caramel sauce with hazelnuts

Price per person – 35.00 €

MENU B

Codfish carpaccio, coriander olive oil and lime with rucula and terrincho cheese flakes
Shrimp timbale and mini steamed vegetables

or

Veal steaks larded with ham, purple onion and potato gratin
Chila pudding, port wine sabayon and caramelized almonds

Price per person – 38.00 €

MENU C

Stained scallops, mashed celery and saffron beurre blanc
Sea bass, asparagus cream and carrot pudding

or

Sirloin steak with foie gras with wild mushrooms in red cabbage
Paris-Brest with exotic fruit and black chocolate chips

Price per person – 42.00 €

All suggestions include water and coffee.
Menus for groups from 10 people.

