

Starters Selection

	½ Portion	Portion
Iberian Ham Joselito, Crystal Bread and Tomato	16€	28€
Salting Cantabrian Yurrita Anchovy's with Crystal bread		18€
Foie Gras from Perigord, Sour Apple Cream and Corn Toasts		22€
Home Smoked Salmon, Echiré Butter and Pickles		19€
Tuna Tataki, Seaweed Salad and Sesame		18€
Roasted fresh Onions, Parmentier Potatoes, Mushrooms' Powder and Egg Yolk		16€
Grilled Octopus, Chimichurri Oil and Arugula		18€
Lukewarm Cream of Leeks, Cod Flakes and Trout Eggs		16€
Mahasti Style Fish Soup		16€
Borage "al dente", 65° Egg and Veal Juice 16€		
Norway Lobster Carpaccio, Iberian breadcrumbs and fresh Ricotta		18€

Fishes:

Cod Confit, Piperade and "All i Oli"	20€
Squids (Begi-Aundi) in his Ink Sauce with creamy Rice	24€
Baked Sea Bass, Creamy Potato and Almonds	28€

Meats:

Roasted Beef loin, Sweet Potatoes, Andean seasoning and Mushrooms' Butter	24€
Glazed Veal fillet, Apple purée, Hazelnuts and Corn	20€
Duck Magret, Apples and Beetroot purée	20€

Desserts:

Homemade French Toasts, Vanilla Cream and Ice cream	8€
Mojito Sorbet	8€
Chocolate and Pistachios Tartlet	8€
Baked Cheesecake	8€
Selection of Artisan Cheeses	14€

Albertine Menu

Roasted fresh Onions, Parmentier Potatoes, Mushrooms' Powder and Egg Yolk

or

Borage "al dente", 65° Egg and Veal Juice

or

Octopus, Chimichurri Oil and Arugula (+5€ Extra charge)

Cod Confit, Piperade and "All i Oli"

or

Baked Sea Bass, Creamy Potato and Almonds (+9€ Extra charge)

or

Glazed Veal fillet, Apple Purée, Hazelnuts and Corn

or

Roasted Beef loin, Sweet Potatoes, Andean seasoning
and Mushrooms' Butter (+6€ Extra charge)

Homemade French Toasts, Vanilla Cream and Ice cream

or

Mojito Sorbet

or

Chocolate and Pistachios Tartlet

Albertine Menu: 30€ (1 starter, 1 main course, 1 dessert)

10% VAT included, drinks not included

All guests may choose the same menu

Henriette Menu

Borage "al dente" and low Temperature Egg

or

Tempered Leeks Cream, Nuts and Arugula

Roasted Cod loin, sautéed Vegetables and Almonds

or

Sea Bass fillet, stewed Mushroom and Olives (+9€ Extra charge)

Duck Magret, Apples and Beetroot purée

or

Roasted Beef loin, Sweet Potatoes, Andean seasoning
and Mushrooms' Butter (+6€ Extra charge)

Pineapple, Almonds, Crystal Salt and Olive Oil

or

Yogurt cream and Red Fruits

Henriette Menu: Price: 30€ (1 starter, 1 main course, 1 dessert)

10% VAT included, drinks not included

All guests may choose the same menu