

Starters

Trio of croquetas ^{1 2 3 4 5}

iberian ham | porcini mushrooms | prawns

16€ 4000

Leek cream soup ^{1 2 4 6}

king prawns | croutons | chives

19€ 4750

Porcini mushroom soup (vegan) ^{4 13}

parsnip chips | parsley oil

23€ 5750

Tuna tartare ^{5 7 11 12}

mushrooms | red curry | passion fruit caviar

31€ 7750

Grilled avocado with burrata cream ^{2 5 6 14}

seared red prawns | balsamic pearls | wild herb salad

27€ 6750

Fish & Prawn ceviche ^{2 3 7 9}

red prawn | sea bass | avocado | passion fruit

31€ 7750

King prawns ^{3 6}

papaya mayonnaise | mango | pisto | aji amarillo salsa

31€ 7750

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250 = €/\\$1

More information at reception

¹ Gluten ² Milk ³ Eggs ⁴ Sulphites ⁵ Fish ⁶ Crustaceans ⁷ Molluscs ⁸ Nuts⁹ Peanuts ¹⁰ Lupin ¹¹ Sesame ¹² Soy ¹³ Celery ¹⁴ Mustard

From the sea

Seared scallop ^{1 7} green thai asparagus carrot mousseline saffron tuile	41€	10250
Grilled lobster ^{2 4 6 7 13} potato cream porcini mushrooms goose fat coriander sprouts	69€	17250
Meagre fillet ^{2 4 5} morels rocket pesto winter truffle sauce zucchini parmesan foam	44€	11000
Gratinated skrei medallion ^{2 5 6 10} leek mango pearls sugar snap peas black potato purée beurre blanc	39€	9750
Pan-seared turbot with chorizo crust ^{1 2 4 5 10} creamy bean cassoulet bimi chistorra sauce	42€	10500
Grilled octopus ^{2 4 6 7 14} mashed potatoes pointed cabbage pepper-garlic oil	41€	10250



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From the land

Braised iberian pork cheeks ^{2 4 10 13} red wine sauce cauliflower-celery purée green asparagus	38€	9500
Confit of rabbit leg ^{2 4 10 13 14} sautéed vegetables brussels sprouts chestnut mousseline périgord sauce	42€	10500
Cauliflower steak (vegan) ^{11 13} pine nuts artichoke heart tahini sauce winter truffle	39€	9750
Sautéed seasonal mushrooms ^{1 7 9} chanterelles enoki oyster mushrooms beech mushrooms poached egg purple potato foam	42€	10500
Sautéed beef tenderloin cubes (180 g) ^{1 2 4 10 13} sugar snap peas baby carrots potato cream iberico ham	52€	13000
Rack of lamb ^{1 2 4 10 13 14} port wine sauce fettuccine chanterelles winter truffle	51€	12750
Dry-aged "mooq" beef tenderloin (200 g) ^{1 4 10 13} grilled avocado sautéed cherry tomatoes	56€	14000
Saddle of lamb on port wine risotto ^{2 4 10 13} sautéed porcini madeira honey onions	48€	12000



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