

- STARTERS -

Red tuna tartar with avocado, marinated with lime kefir leaf and ginger
19€

Slightly smoked burrata with roasted tomatoes, lamb's lettuce and duck ham
16€

Foie wrapped in apple textures, macadamia nuts and beetroot sponge cake
18€

Salmon tataki with red orange, and yogurt mousse
17€

Prawn dim sum with purple cabbage, Iberian pancetta with soy sauce
17€

Black truffle risotto with artichokes and stracciatella di búfala
17€

Croaker fish supreme with lemon potato, pak choi, coconut and pumpkin cream
27€

Line caught hake fillet with tender vegetables and citric butter
26€

Grilled turbot served with wild mushroom rice and consommé
28€

- MEAT -

Grilled beef tenderloin with potato rosti and pearl onions
29€

Mallorcan leg of lamb filled with figs, cauliflower cous cous and juniper berry sauce
28€

Beef entrecôte with new potatoes, green asparagus and cherry tomatoes
27€

- DESSERT -

Chocolate coulant filled with raspberry and vanilla ice cream
8€

Pear and pumpkin strudel with berries
8€

Sautéed balsamic strawberries with white chocolate and pistachios
8€

Selection of ice creams and sorbets
6€