

## Starters

Oktopus carpaccio / tangerine-bio oliveoil / rucola / balsamic.....	11.5
Fried foie gras / flambéed Calvados apples / walnuts.....	17.5

## Salads

### Starter / Main

Lamb's lettuce / sautéed bacon / roasted breadcubes with herbs / potatoedressing .6.5	12.5
Rucola salad / baked goat's cheese / glazed walnuts.....	8.5 15.5

## Soup

Carott-ginger soup / cocospuma / prawns / red chili strings.....	7.5
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## Pasta

Truffle pasta / tagliatelle / truffled gravy / mixed vegetables.....	19.5
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## Iberico Pork

Iberico pork (Pluma Bellota) / of free-ranging Iberian pigs fed on acorns / sautéed medium-rare sweet pepper salsa / parmesan gratin .....	23.5
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## **Fowl**

Duck leg confit / savoy cabbage with cream / homemade dumplings ..... 22.5

## **Lamb**

Grasslands lamb / sautéed / rosemary crust / thyme gravy / vegetables / Parmesan gratin..... 26.5

## **Veal / Beef**

Braised veal cheeks / mashed potatoes / Pinot Noir sauce / carrots..... 21.5

Rump steak (250 gr.) / Black Angus / lemon-flavored sea salt / French fries ..... 24.5

## **Fish**

Dorade / grilled / fileted / mediterranean vegetables / baked potatoe wedges with rosemary ... 19.5

## **Dessert**

Andalusian almond cake / vanilla cream..... 4.5

Two home-made chocolate lava muffin / vanilla cream ..... 7.5