

Tasting menu

11:30 a.m. – 9:30 p.m.

Choice of three small starters

Smoked eel | red beetroot tartare | crispy asparagus |
mozzarella | piccalilly cream

Beef carpaccio | truffle mayonnaise | Parmesan cheese |
arugula | pine nuts

Serrano ham | gel made of melon | feta cheese

Tartar and sashimi of salmon | sweet and sour marinated asparagus |
wakame | wasabi mayonnaise

Terrine of asparagus | soy caviar | herb salad |
chives and coriander cream sauce 🌿

Orzo salad | tartar of tomato | mozzarella | basil 🌿

Asparagus soup | chives 🌿

Quail broth | duck confit | seasonal vegetables

Shellfish Bisque | grey shrimps | prawn

Main Course

Grilled salmon fillet* | tortellini | dill sauce | salmon caviar

Spanish sea bass* | tagliatelle | chorizo

Grilled veal sirloin steak | mushroom sauce

Spring chicken | Pan fried fillet | braised legs | tarragon and mustard sauce

Quiche | asparagus | Gruyère 🌿

Asparagus | crispy eggplant | boiled egg | parsley | baby potatoes |
Hollandaise sauce 🌿

Dessert or cheese

Grand dessert | a selection of various sweets desserts

Cheese platter | a selection of various types of cheese |
fig compote | nut bread

39,50 p.p.

* Despite of careful inspection, small pieces of fishbone may remain in the fish.

Do you have an allergy? Please inform us!

