

## STARTERS

Millefeuille of beef carpaccio	24 €
Eggplant flame with honey, ricotta and almonds	16 €
Crispy beef steak tartare brioix with black olives	25 €
Roast chicken cannelloni with "Beurre Blanc" sauce Parmesan and its juice	24 €
Seasonal mushrooms sautéed with garlic and bacon	19 €
Low temperature egg with creamy of potatoes and Iberian ham	19 €
Cheese board with coca bread	22 €
Acorn-fed Iberian ham board with bread of coca	29 €

All our dishes may contain traces of products that can cause allergic reactions and intolerances. Please contact our staff for the necessary information. 10% VAT included.

## MAIN

Mellow rice sea and mountain with Palamos prawns (min. 2 pax)	29 €
Skrei cod loin confit in green sauce with ratte potatoes	18 €
Fish of the day with potatoes and garlic refried and cayenne	S/M
Beef tenderloin with Parmentier and spring onions to ratafia	29 €
Chicken roll stuffed with foie gras, apple, dried peaches, plums and raisins	25 €

## DESSERTS

Creamy cheesecake	8 €
Chocolate Coulant (8min)	8 €
French toast with brioche bread (8min)	8 €