



















## MENU 32€

### STARTERS

- Mixed leaf salad with goat cheese  
- Vegetables purée 
- Open egg omlette with asparagus and parmesan cheese   
- Rigattoni with mushroom sauce or napolitanian sauce   
- Thin toasted bread with grilled vegetables  
- Beef carpaccio with argula and parmesan cheese 
- Pumpkin with Idiazabal and walnuts 

















### MAINS TO CHOOSE

- "Sticky" rice slow cooked with calamari     
- Roasted meet "canneloni" with parmesan cheese   
- Steak tartar with egg   
- Duck magret with Parmentier and apple 
- Grilled salmon with broccoli and lemon 
- Cod with oeleri cream and zucchini 
- Grilled entrecôte with chips

### DESERTS TO CHOOSE

- Creamy cheesecake   
- Xuixo on the grill   
- Coulant   
- Ice cream 
- Sorbet

Included bread and water.

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|---|-------|---|----------|---|------------|---|------------|---|----------|---|-------------|
|  | Lupin |  | Céleri   |  | Penauts    |  | Rustacians |  | Mollusks |  | Moustard    |
|  | Fish  |  | Gluten   |  | Nuts       |  | Egg        |  | Lactose  |  | Sesam sedes |
|  | Soya  |  | Sulfites |  | Vegetarian |  | Vegan      |   |          |   |             |