

STARTER

Roasted zucchini Stracciatella, rosemary, almonds and zucchini pickles	13
Beef carpaccio Mustard seeds, pine nuts, salsa verde and capers <i>Salsa verde: a sauce based on coriander, vinegar, parsley, chervil and olive oil</i>	15
Tuna ceviche Pico de gallo with pineapple, black corn tortilla, harissa <i>Pico de gallo with pineapple: blend of tomatoes, onions, jalapeño peppers and pineapple</i>	16
Grilled octopus Octopus, Iberian chorizo, duo de ajis and green plantain chips <i>Duo de ajis: sweet pepper-based sauces</i>	16

MAIN COURSE

Braised beef cheek Sweet potato mousseline, herb brioche crumble, red onion pickles and jalapeños	21
Duck fillet Apricot/ginger chutney, peaches, frisée salad and jus corsé	23
Sirloin steak Scalloped potatoes, crème fraîche, hearty jus and chilli jam	29
Home-made burger Crispy chicken 150g, artisan brioche bun, cheddar cheese, homemade barbecue sauce, caramelized onions, tomatoes, arugula, zucchini pickles and home fries	22
Sea bass fillet Old-fashioned tomatoes, horseradish, red endives, gazpacho and shiso pesto <i>Horseradish: grated aromatic root / shiso: aromatic plant from Asia</i>	24
Saint-Pierre fillet Roasted eggplant, eggplant tatemada, redcurrants and pomegranate molasses <i>Aubergine tatemada: grilled eggplant mousseline, sesame and lemon / pomegranate molasses: pomegranate syrup</i>	25
Salad of the moment Roast chicken, red lettuce, leaf lettuce, tamarillo, quinoa, avocado, cucumber, tamarillo vinaigrette <i>Lollo rossa and treviso: red lettuce varieties / tamarillo: exotic fruit</i>	22
Salade niçoise con chicharrón Green beans, tomatoes, peppers, artichoke hearts, hard-boiled eggs, potatoes, olives, guindillas and herbs <i>Chicharrón: crispy pork belly / guindillas: hot peppers</i>	19

ACCOMPANIMENTS

French fries and homemade mayonnaise	5
House salad of the moment	5
Sweet potato mousseline, herbed brioche crumble, red onion pickles and jalapeños	5

CHEESE & DESSERTS

Duo of mature cheeses of the moment Homemade chutney	12
Declination of figs Fresh fig, prickly pear and fig oil	12
Mazamorra guava <i>Mazamorra: Latin American corn dessert</i>	12
Basque cheesecake with honey	14
Avocado mousse, plantain banana, dark chocolate ganache	13
Gourmet coffee / Gourmet Champagne Assortment of homemade mini desserts	12 / 17

Our dishes are home-made

Price in euro

We will be happy to provide you with the origin of the meat and the list of allergens.