

STARTER

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

MAIN COURSE

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

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	12
Homemade chutney	
Declination of figs	12
Plum, fig sorbet, prickly pear and fig oil	
Mazamorra guava	12
<i>Mazamorra: Latin American corn dessert</i>	
Joconde biscuit, nectarine, verbena cream, and lemon	13
Avocado and plantain mousse, flambeed banana, and dark chocolate ganache	13
Gourmet coffee / Gourmet Champagne	12 / 17
Assortment of homemade mini desserts	

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.