LE PANORAMIC
RESTAURANT

STARTER

Green asparagus VÉGÉTARIEN — 13
Roasted pineapple sabayon, pico de gallo and oxalis
Pico de gallo: a sauce made from tomatoes, onions and jalapeños / Oxalis: an edible flower

Sea bream crudo — 14
Aguachile with purple corn, radish, liveche and bottarga
Aguachile with purple corn: purple corn sauce

Cheese arepita — 15
Beef cecina, quail's egg, avocado, watercress and red onion pickles
Arepita: cornbread

Grilled octopus — 16
Octopus, Iberian chorizo, a selection of sweet chillies and green plantain crisps
Selection of sweet chillies: sauces made from sweet chillies

MAIN COURSE

Cartagenera beef cheek — 23
Gratin dauphinois with plantains, guava, feta, herb salad and shallots
Cartagenera: a mildly spicy sauce

Duck fillet — 23
Cassava, suero costeño and aji dulce
Suero costeño: Colombian cheese / Aji dulce: sweet chilli

Homemade burger — 22
150g beef burger, mature cheddar, onion rings, pickles, tomatoes, baby spinach leaves, homemade barbecue sauce and homemade chips

180g beef fillet — 29
Mashed red kidney beans, avocado, mizuna, amaranth and a robust sauce
Mizuna: a Japanese plant / Amaranth: a South American seed

250g aged sirloin steak — 33
Baby potatoes and chimichurri sauce

Salmon steak — 24
Carrots, white butter sauce, salmon roe and chives

John Dory fillet — 25
Yam purée, annatto, broad beans and encocado sauce
Yam: root vegetable / annatto: tropical seed / encocado sauce: sauce made with coconut milk

Primavera Goat's Cheese VÉGÉTARIEN — 20
Goat's cheese mousse, white asparagus, sorrel, yuzu-flavoured peas

Caesar salad — 22
Sucrine lettuce, croutons, crispy chicken, anchovies, hard-boiled egg, Parmesan, capers and guanciale

ACCOMPANIMENTS

French fries and homemade mayonnaise — 5
House salad of the moment — 5
Carrot purée & baby carrots — 5

CHEESE & DESSERTS

Duo of mature cheeses of the moment — 13
Homemade chutney

Pear, physalis, matcha and meringue — 12

Strawberry and rhubarb salad — 13
Waffle and white chocolate
Waffle: a thin, crispy wafer / salpicon : mixed fruit

Tres leches — 14
Raspberry, lychee and rose petals

Cucas biscuits — 15
Papaya syrup and chocolate mousse
Cucas biscuits: Colombian biscuits / papaya syrup: a papaya-based preparation

Café gourmand / Champagne gourmand — 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.