

Menu Classic

Hello from the kitchen

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Beef Tartar „ Asiatico „

Tartaro de ternera | cebolla roja | soja- Dashi | Philadelphia | Acelga roja
Beef- Tartar | rote Zwiebel | Soja- Dashi | Philadelphia | roter Mangold
Beef- Tartar | red onions | Soja - Dashi | Philadelphia | red chard

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Negrito

Negret | crema de espinaca | Rösti de patatas | Huevo | Schnitzel de bacon
Filet vom Mittelmeerfisch | Rahmspinat | Rösti | Spiegelei | Speckschnitzel
Filet of mediterranean | creamy spinach | Rösti | Egg | fried bacon

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Banoffee Trifle

Platano | Valrhona Guyana chocolate | Dulce de Leche | Crumble
Banane | Valrhona Guyana Schokolade | Dulce de leche | Crumble
Banana | Valrhona Guyana chocolate | Dulce de Leche | Crumble

3 Platos | 3 Teller | 3 plates

Menu Classic 45 €

Menu Nou 2018

Hello from the kitchen

Salmon | Lachs | Salmon

Salmón | Aguacate y Jalapeño | Salsa de miso y soja | Melocotón | Aceitunas negras
Lachs | Avocado- Jalapeño- Eis | Miso- Sojasud | Pfirsich | Schwarze Oliven
Salmon | Avocado - Jalapeno ice cream | Mis

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Foie de Pato | Entenstopfleber | Duck foie gras

Foie de pato | Higos | Queso de cabra | Miel
Gebratene Entenstopfleber | Feigen | Ziegenkäse | Honig
Fried duck foi gras | Figs | Goat cheese | Honey

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Halibut | Heilbutt | Halibut

Filete | gratinado con alioli | Croquetas de Calamar | Piment d'espelette holandesa | patatas
Filet | gratiniert mit Aioli | Calamar Kroketten | Piment d' espelette Hollandaise | Kartoffel
Fillet | au gratin with aioli | Calamar croquettes | Piment d'espelette hollandaise | potato

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Chocolate meets Orange

Jivara- Chocolate | Almendras | Naranja | Grand Marnier
Jivara- Schokolade | Mandeln | Orange | Grand Marnier
Jivara- Chocolate | Almonds | Orange | Grand Marnier

3 Platos sin Salmon | 3 Teller ohne Lachs | 3 plates without salmon

Menu Nou 52 €

4 Platos | 4 Teller | 4 plates

Menu Nou 69 €