

Menu Classic

Hello from the kitchen

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Chicken Sate

Poulard de maíz marinado | cuscús | yogurt | menta | anacardos
Marinierte Maispoularde | Couscous | Jogurt | Minze | Cashew kerne
Marinated corn poulard | Couscous | Yogurt | Mint | Cashew nuts

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Negrito

Filete de Negret | Risotto a la Gremolata | Bacon | Green asparagus
Filet vom Mittel- Meerfisch | Risotto a la Gremolata | Speck | gerösteter grüner Spargel
Filet of mediterranean fish | Risotto a la Gremolata | Bacon | Roasted green asparagus

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Ruibarbo | Rhabarber | Rhubarb

Sopa frío de ruibarbo con helado de yogur y lima pistacho
Rhabarberkaltschale mit Joghurt- Limetten Eis und Pistazie
Iced rhubarb soup with yoghurt lime ice cream and pistachio

4 Platos | 4 Teller | 4 plates

Menu Classic 45 €

Menu Nou 2018

Hello from the kitchen

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Salmon & espárragos | Lachs & Spargel | Salmon & Asparagus

Salmon marinado | Ensalada de espárragos | Huevo de codorniz
Gebeizter Lachs | Spargelsalat | Wachtelei
Marinated salmon | Asparagus salad | Quail egg

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Antipasti

Conejo | Costra de ajo silvestre | verduras mediterráneo | Focaccia
Kaninchen | Bärlauchkruste | mediterranen Gemüse | Focaccia
Rabbit | Wild garlic crust | mediteranen vegetable | Focaccia

a la carte entrante | Vorspeise | Starter 17,50 €

Principal | Hauptgang | Main 28,50€

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Rodaballo | Steinbutt | Turbot

Rodaballo | Hoja de espinaca | Salsa Rouille | Pata Negra | Mejillones en salsa de tomate
Steinbutt | Blattspinat | Sauce Rouille | Pata Negra | Kartoffel | Muscheln in Tomate
Turbot | Leaf spinach | Sauce Rouille | Pata Negra | Potatoes | Mussels in tomato

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Cheesecake

Philadelphia | Almendras | Fresa
Philadelphia | Mandeln | Erdbeere
Philadelphia | Almonds | Strawberry

5 Platos | 5 Teller | 5 plates

Menu Nou 55 €