

1 course menu : 24€ - Starter/dish or Dish/Dessert : 29€
3 courses menu : 36€

Our chief and his team offer you a menu made with local, seasonal and fresh products.

Starters...

Stuffed piquillos (sunny vegetable stuffing and chorizo and ajo blanco)

Or

Eggplant mille feuille, goat cheese with basil

Or

Zucchini cannelloni, ricotta and squid in parsley sauce

Or

Oyster nems, mozzarella, shallot confit and peanut

To continue...

Sea bream fillet, creamy candied lemon arugala, squid ink gnocchi

Or

Flame-cooked marinated mackerel, coconut milk and lemongrass sauce, colored radishes and Yuzu sesame toasted Bao bread

Or

Vitello tonato (150gr of veal, tuna, anchovies, cream, capers and croutons) with its focaccia (dish served cold)

Or

Half duck breast, candied apricot, cannon and smoothed eggplant sage jus and darphin potatoes

Or

Mediterranean red tuna (150gr), half-cooked and crispy panisse and sun raita (additional €4)

To finish...

Strawberry basil soup, nougatine vanilla mascarpone, cream and pearl vinaigrette

Or

Poached peach with verbena, creamy lemon and streusel

Or

Praline desserts, French toast-style brioche biscuit

Or

Cheese platter

*For kids **13€** : Veal or sea bream fillet*

Strawberry soup or ice scream

List of allergens available on request

