



French savoir-faire at your table...

● **COUVERT** Per person 2,50€

Dijon mustard butter,
Smoked mackerel and piquillo pepper rilette,
Artisanal bread

STARTER

FRENCH TIELLE SÉTOISE 9,00€
Octopus and tomato pie with fresh herbs

CRUNCHY QUINOA 9,00€
Tuna tartare and dulce seaweed chips

POULTRY AND ORANGE RAVIOLI 8,00€
Shimeji mushrooms in vinegar

BAKED OYSTERS 10,00€
Leek fondue and champagne

● **MAIN COURSE**

FISH

WATERZOOI 26,00€
Creamy fish and shellfish stew

BRAISED MONKFISH 25,00€
Artichokes and chorizo cream

RED SNAPPER FILLET 23,50€
Watercress mousseline with seaweed-topped potatoes

● **MAIN COURSE**

MEAT

DUCK CONFIT 21,00€
Sarladaise potatoes and red berries

LAMB RACK IN HERB CRUST 28,00€
Carrot tagine and date condiment

ENTRCÔTE 27,00€
Asparagus and morels in dry Madeira wine

VEGETARIAN

CREAMY RED RICE 16,00€
Beetroot, feta cheese, and virgin olive oil

● **DESSERT**

CHOCOLATE MACAROONS AND BAILEYS LIQUEUR 7,50€

PEAR TART 7,00€
Cardamom and mascarpone

BAKED ALASKA 7,50€
Vanilla ice cream, flambéed meringue with Grand Marnier

GOURMAND COFFEE 9,00€
Assortment of sweets with hot drink

CHEESE SELECTION 9,00€
Depending on the arrival

CHOOSE YOUR **STARTER**, **MAIN COURSE** AND **DESSERT** FROM THE
SELECTION OF DISHES AND CREATE YOUR OWN MENU
FOR **38.00 €**.