

STARTERS

<i>Fine de claire</i> oysters with plankton caviar and shallot vinaigrette. (Per unit)	5,50€
Homemade spiced foie micuit with avocado, puffed rice and Sauternes wine jelly	22€
Reduced Port-wine with rochefort cheese <i>crème brûlée</i>	14€
Served with grape and celery crudités	
Our caprese salad	14€
Scallops au gratin with lime hollandaise sauce. Served with different cauliflower textures	22€
Roasted pumpkin ravioli with vanilla-infused parmesan sauce	18€
Artichoke mellow rice with glazed sweetbreads and a touch of lemon thyme	17€
Beetroot <i>vichyssoise</i> with a dill emulsion	12€
<i>Steak tartar</i> carved at the table and served with potatoes and toasted bread	22€

FISH AND SEAFOOD

Slow-cooked sole with lemon and saffron puree	20€
Grilled octopus with candied mushrooms, sea fennel and a wild asparagus salad	23€
Sea bass over a quinoa medley. Served with squid tagliatelle and peas	23€
Peruvian “Causa limeña” dish filled with monkfish over a seaweed crunchiness	27€

SELECT MEATS

Lamb loin in an almond and rosemary crust, served with corn puree and vegetable cous-cous... ..	23€
Duck breast with herb-scented salt, served with a beer-marinated potato and	18€
fennel mille-feuille	
Beef sirloin served with an onion puree, a “Trampó” salad and paprika “Tap de cortí” foam	24€
<i>Chateaubriand</i> with mixed fried potatoes and béarnaise sauce (min. 2 people)	33€

DESSERTS

Equus-style <i>Crêpes Suzette</i>	8€
Strawberry and rhubarb crumble served warm with custard	7€
Orange sorbet Rum, jelly, toffee and coffee powder	6€
Chocolates with passion	8€
Raspberry cheesecake mousse with candied almonds and apple sorbet	7€
Assortment of cheese from our selection	8€

VAT included