



# Tasting menu

## Starters to share

Green asparagus cream shot with parmesan cheese  
"Boqueron" Anchovies in vinegar with toast and tomato  
Home-made roasted meat croquettes  
Duck magret carpaccio with foie  
Meat-stuffed zucchini with mushroom sauce

## Main course to choose

Grilled monkfish  
Baked cod  
Grilled veal entrecot with sauce at choice  
(Roquefort or 5 peppers)  
Roasted veal cheek with mushrooms  
Duck magret with prune sauce  
Roasted lamb shoulder (4€ supplement)

## Desserts to choose

Baked apple cake with vanilla ice-cream  
Chocolate brownie with white chocolate soup and raspberry ice-cream  
Pineapple carpaccio with yogurt ice-cream with red berries  
Pears in coffee with cinamon ice-cream  
Ratafia ice cream with nuts  
Mint sorbet with hot chocolate

WATER AND BREAD INCLUDED

Price: 33,00€ per persone / VAT included

Only for complete tables

