



Menu

First course

- Caesar salad
- Broad bean salad with salmon and shrimp
- Seafood soup
- Cream of pumpkin soup
- Assorted grilled vegetables
- Beef carpaccio with shaved parmesan
- Octopus carpaccio
- Fried small fish
- Grandma's canellon
- 1/2 Lobster in garlic sauce* (suppl. +12)

Second course

- Fideua with squid
- Vegetables paella
- Mixed paella
- Lobster paella* (suppl. +12)
- Cod with garlic mousseline
- Grilled octopus with roasted vegetables (suppl. +6)
- Veal with mushrooms
- Grilled lamb chops (suppl. +4)
- Chicken in garlic sauce
- Grilled entrecôte (suppl. +4)
- Roasted goat shoulder (suppl. +4)
- Roasted pork cheek

Dessert

- Baked apple
- Crème brûlée
- Homemade crème caramel with cream
- Fresh fruit mosaic
- Fresh fruit salad
- Cake of the day
- Apple triangle with vanilla ice cream (suppl. +2)
- Chocolate coulant with vanilla ice cream (suppl. +2)
- Crocanti ice cream
- Truffles with cream
- Ice cream to taste (2 flavors)
- Orange juice

*Min. 2 Pax

Beverages not included