

**MENU****Aperitif**

- Oyster with Ponzu and spring onion
  - Pimientos de Padrón
- Rillette of duck on dark bread with apple-pear-chutney

**1. plate**

- Ceviche of Sóller Gamba and sea bass  
with local citrics and avocados, wakame allgae, onion and herbs
- Gratinated goat cheese with apple-pear-chutney and reduction of citrics (veg.)
  - Tatar of freerange beef with pickles, egg and onions

**2. plate**

- Tuna tatar with guacamole and Ponzu
- Oxtail ragout on mushrooms with lentils and blood sausage-tamarinde-sauce
- Lentils salad with pickled grilled vegetables „Escalivada“ catalan style (vegan)

**3. plate**

- Local seabass on black eggplant-humus and „Trampo“ of Sóller oranges,  
marinated Fennel, herbs, onion and peppers with a sauce of local citrics
  - Filet of freerange tenderloin beef with grilled vegetables,  
truffled mashed potatoes and portwine-challots-reduction
- Black wild venere rice with mushrooms and green asparagus (vegan)

**Dessert**

- Creamy Orange-almond cake with cointreau-orange peel-reduction and orange likeur foam
  - Strawberries stuffed with caramelized „crema catalana“ on Oreo-cake-ground
- Creamy figs pannacotta with cointreau-orange peel-reduction and alomond likeur foam

2 plates (of plates 1-3) and apertif or dessert 43€

complete 5 plates menu 59€

**Grill**

- Tataki of matured beef +40 days in Ponzu sauce (ca. 300g) 39€
  - Entrecote of beef (ca. 250g) 32€
- Steak of matured galician beef (ca. 350g) +30 days 39€
- „Chuleton“ typical spanish big steak of freerange beef (ca. 500g) 59€
- Dover sole (aprox. 500g) grilled without skin with butter & herbs, salad 39€

The Grill plates we serve with of potato cake and seasonal salad

**Gourmet**

- Plate of iberico ham (ca. 75g) 19€
- Plate of great spanish cheese 19€
- 5 oysters fine de claire No. 2<sup>o</sup> (Bretagne) with Ponzu 25€