

MENU

Aperitif

- Oyster with Ponzu and spring onion
 - Pimientos de Padrón
- Rilette 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 (coriander)
- 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 49€

complete 5 plates menu 65€

Grill

- Tataki of maturated beef +40 days in Ponzu sauce (ca. 250g) 43€
 - Big steak of freerange beef + 20 days (ca. 380g) 43€
- „Chuleton“ big steak of freerange beef on the bone + 20 days (ca. 550g) 59€
 - Dover sole (aprox. 500g) grilled without skin with butter & herbs 43€

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

Gourmet

- Plate of iberico ham (ca. 75g) 21€
 - Plate of great spanish cheese 21€
- 5 oysters fine de claire No. 2" (Bretagne) with Ponzu 27€
- Caviar of white sturgeon „Calvisius“ (ecologic italian farm) 10g 21€