

## 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 Gamba and Sea bass  
with local citrics and avocados, wakame algae, 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

- Filet of local seabass on celery-fennel puree and clams with green salsa
  - Filet of freerange tenderloin beef with grilled vegetables,  
truffled mashed potatoes and portwine-challots-reduction (extra charge 5€)
- 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 (starter from plate 1 or 2, main plate 3) and apertif or dessert 54€  
complete 5 plates menu 69€

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 Grill

- Big steak of freerange beef + 20 days (ca. 500g) 59€
- Dover sole (aprox. 500g) grilled without skin with butter & herbs 49€

The Grill plates we serve with potato salad and seasonal salad

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## 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€