

MENU

Aperitif

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

1. plate

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

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 puree and clams with green salsa
- Filet of freerange tenderloin beef from Galicia with grilled vegetables,
truffled & smoked mashed potatoes and portwine-challots-reduction (plate 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 64€
complete 5 plates menu 79€

 Grill

- Big steak of freerange beef, matured +20 days (ca. 500g) 64€
- Dover sole (aprox. 500g) grilled without skin with butter & herbs 59€

The Grill plates we serve with potatos and seasonal salad

Gourmet

- Plate of iberico ham (ca. 75g) 24€
- Plate of great spanish cheese 24€
- 5 oysters fine de claire No. 2" (Bretagne) with Ponzu 29€
- Caviar of white sturgeon „Calvisius“ (ecologic italian farm) 10g 25€