


STARTER

Pumpkin soup	12
Served with corn bread and goat's cheese mousse, toasted seeds	
Sea bream ceviche	14
Sea bream, homemade quince ketchup, lime, coriander, red onion	
Grilled octopus	15
Octopus, Iberico chorizo, avocado aji, salsa verde, tortilla powder	
Forest delights	16
Portobello, shimeji, trumpet of death, shiitake, candied egg yolk, salsa criolla, soy sauce	

MAIN COURSE

Sea bass fillet	24
Coconut rice, plantains, titoté, lime	
Salmon steak	25
Butternut and roasted leek with tamarind beurre blanc, macadamia nuts	
Home-made burger	21
150g steak, artisan brioche bread, scarmoza fumée, chimichurri sauce, caramelised onions, tomatoes, salad, pickles and home fries and chef's mayonnaise	
Duck breast fillet	23
Corn purée, grilled corn, ewe's milk cheese, Espelette chilli pepper	
Entrecôte of beef 300gr	32
Chickpea guiso, chimichurri sauce, tatemado onions	
Frijolada 	19
Red beans, avocado, julienne tortilla, coleslaw, carrots, onions, coriander, aji dulce	

ACCOMPANIMENTS

Home fries and chef's mayonnaise	5
House salad of the moment	5
Butternut and caramelised pumpkin seed mousseline	5

CHEESE & DESSERTS

Duo of mature cheeses	12
Homemade chutney	
Chocolate praline peanut tart	11
popcorn whipped cream	
Tres leches	12
Rose petals, lychee, raspberry	
Caramel custard	12
With citrus fruit	
Gourmet coffee (Champagne option + 5€)	12
Assortment of homemade mini desserts	
Apple crumble	13
Buckwheat ice cream	

Our dishes are home-made

Price in euro

We will be happy to provide you with the origin of the meat and the list of allergens.