


## STARTER

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

## MAIN COURSE

<b>Sea bass fillet</b>	24
Coconut rice, plantains, titoté, lime	
<b>Salmon steak</b>	25
Butternut and roasted leek with tamarind beurre blanc, macadamia nuts	
<b>Home-made burger</b>	21
150g steak, artisan brioche bread, scarmoza fumée, chimichurri sauce, caramelised onions, tomatoes, salad, pickles and home fries and chef's mayonnaise	
<b>Duck breast fillet</b>	23
Corn purée, grilled corn, ewe's milk cheese, Espelette chilli pepper	
<b>Entrecôte of beef 300gr</b>	32
Chickpea guiso, chimichurri sauce, tatemado onions	
<b>Frijolada</b> 	19
Red beans, avocado, julienne tortilla, coleslaw, carrots, onions, coriander, aji dulce	
<b>Salad of the moment</b>	22
Roast chicken, red lettuce, leaf lettuce, tamarillo, quinoa, avocado, cucumber, tamarillo vinaigrette	

## ACCOMPANIMENTS

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

## CHEESE & DESSERTS

<b>Duo of mature cheeses</b>	12
Homemade chutney	
<b>Chocolate praline peanut tart</b>	11
Popcorn whipped cream	
<b>Tres leches</b>	12
Rose petals, lychee, raspberry	
<b>Caramel custard</b>	12
With citrus fruit	
<b>Gourmet coffee (Champagne option + 5€)</b>	12
Assortment of homemade mini desserts	
<b>Apple crumble</b>	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.*