

STARTER

Winter vegetable soup Homemade focaccia with blue cheese cream	13
Beef tartar Knife-cut, egg yolk, pebre, pickles, mustard seeds and vitelottes chips	15
Grilled octopus Octopus, guiso de chorizo, duo de ajis, julienne of tortilla	16
Scallop Tiradito Salmon roe, kimchi verde, jalapeño, coriander	17

MAIN COURSE

Fillet of sea bream Beet, hibiscus flower and citron confit variations	23
Cod fillet Aji de mani, sweet potato mousseline, roasted cabbage and samphire	25
Grilled guinea fowl supreme Jerusalem artichoke, crosne, sage, beurre noisette, pine nuts, jus court	24
Angus beef picanha 250gr Crispy new potatoes, chimichurri sauce, aji dulce, guindillas	29
Home-made burger 150g steak, brioche artisan bread, mature cheddar, homemade BBQ sauce, crispy onions, tomatoes, salad, pickles, home fries and chef's mayonnaise	21
Frijolada  Kidney beans, avocado, patacon, coleslaw, carrots, onions, coriander, aji dulce	19
Salad of the moment Roast chicken, red lettuce, leaf lettuce, tamarillo, quinoa, avocado, cucumber, tamarillo vinaigrette	22

ACCOMPANIMENTS

French fries and homemade mayonnaise	5
House salad of the moment	5
Sweet potato mousseline	5

CHEESE & DESSERTS

Duo of mature cheeses of the moment Homemade chutney	12
Grapefruit Meringue Black sesame tagete	11
Tres leches Rose petals, lychee, raspberry	12
Gourmet coffee (Champagne option + 5€) Assortment of homemade mini desserts	12
Dulce de leche mille-feuille Peanut praline	13
Cinnamon roll Pistachio cream and white chocolate	13

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.