

## STARTER

<b>Sea bass ceviche</b> Coconut milk, combava, lemongrass, ginger, chilli and passion fruit	15
<b>Primavera Kalamansi</b> Asparagus, peas, lovage, snow peas, quail egg and kalamansi vinegar <i>Kalamansi: citrus fruit / lovage: aromatic plant with a celery-like taste</i>	13
<b>Foie gras</b> Aguardiente Antioqueño, grape chutney, grape pickles and aniseed syrup <i>Aguardiente Antioqueño: Colombian sugarcane-based liqueur</i>	18
<b>Grilled octopus</b> Octopus, Iberian chorizo, duo de ajis and green plantain chips <i>Duo de ajis: sweet pepper-based sauces</i>	16

## MAIN COURSE

<b>Pork ribs</b> Coleslaw, tortilla powder, roasted hazelnuts and tamarind sauce <i>Tamarind: tropical fruit</i>	21
<b>Matured sirloin steak</b> Roasted grilled potatoes with chimichurri and salsa criolla <i>Salsa criolla: sauce made with onions, tomatoes, peppers, lemon and fresh herbs</i>	29
<b>Roasted half cockerel</b> Beer caramel, cima di rappa, broccoli, ajo blanco and almonds <i>Cima di rappa: broccoli-root / ajo blanco: garlic and almond sauce</i>	23
<b>Home-made burger</b> Crispy chicken 150g, brioche bun, provolone, wild garlic mayonnaise, caramelized onions, tomatoes, spinach, pickles and home fries	21
<b>Redfish fillet</b> Watercress salad with Granny Smith apples, caperons and salsa verde <i>Salsa verde: a sauce based on coriander, vinegar, parsley, chervil and olive oil</i>	22
<b>Salmon steak</b> Swiss chard, parsnip declination, salsa de pitaya <i>Salsa de pitaya: sauce made with dragon fruit, tomatoes, onions and jalapeños</i>	24
<b>Salad of the moment</b> Roast chicken, red lettuce, leaf lettuce, tamarillo, quinoa, avocado, cucumber, tamarillo vinaigrette <i>Lollo rossa and treviso: red lettuce varieties / tamarillo: exotic fruit</i>	22
<b>Bean salad</b> White beans, chickpeas, herbs, artichoke hearts, encurtidos onions, yacon, amaranth, poached egg <i>Encurtidos: pickled onions / yacón: earth pear / amaranth: Latin American plant</i>	19

## ACCOMPANIMENTS

<b>French fries and homemade mayonnaise</b>	5
<b>House salad of the moment</b>	5
<b>Cima di rappa, broccoli, ajo blanco et amandes</b>	5

## CHEESE & DESSERTS

<b>Duo of mature cheeses of the moment</b> Homemade chutney	12
<b>Strawberry and rhubarb melissa salpicon</b> Barquillo crumble <i>Salpicon: mixed fruit / lemon balm: lemony herb / barquillo: thin, crunchy wafer</i>	12
<b>Tres leches</b> Rose petals, lychee, raspberry <i>Tres leches: three-milk cake from Latin America</i>	12
<b>Brioche perdue</b> Chocolate sauce flavoured with chile ancho and tomato marmalade <i>Chile ancho: sweet dried chilli with cocoa flavouring</i>	13
<b>Guava mille-feuille</b> Mascarpone	13
<b>Gourmet coffee / Gourmet Champagne</b> Assortment of homemade mini desserts	12 / 17

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.*