

Starters

Chef's Bouillabaisse with Fish Fillets

9 €

*Fancy Salad with Sherry Dressing and Pan Fried
Goat Cheese Medallions coated with Bacon*

10 €

*Our Homemade Marinated Salmon with a
Honey & Mustard Sauce and a Salad*

11 €

Caramelized Foie Gras with Pumpkin Chutney

13 €

Scallops with Sautéed Asparagus and Mushrooms

13 €

Main Courses

*Tender Braised Ox Cheeks in a Red Wine Sauce
served with Vegetables and Potatoes au Gratin*

19 €

*Supreme of Guinea Fowl with a
Water Cress Sauce, Vegetables and Gnocchi*

19 €

*Roast Iberian Pork with a Red Wine Sauce,
Vegetables and Potatoes au Gratin*

21 €

*Boneless Leg of Lamb with Green Beans
and Rosemary Potatoes*

21 €

*Fillet of Beef with a Pepper Corn Sauce,
Vegetables and Potatoes au Gratin*

23 €

*Prawn Tails and Vegetables in a Lemongrass &
Coconut Sauce, served with Basmati Rice*

18 €

*Fillet of Wild Caught Hake with Tomato Confit
and Rosemary Potatoes*

21 €