

STARTERS

2 Uruguayan Pasties

11,5€

Beef Empanadas, truffle oil & ginger

Cheese Empanadas, onion confit & roasted pumpkin cream ^V

Scallops by Gourmet 2017
Pan-seared, with cauliflower puree & curry oil

17€

Gambas a la Plancha

"Revisited" ^{GF}

22,5€

Water melon, feta & sesame seed salad ^{GF} ^V

10,5€

Cured Duck breast, sweet potato puree, Granola & Port Glaze

15,5€

Beef carpaccio, walnut, parmesan & asparagus ^{GF}

15€

Pressed pork belly, brioche, potato crisp & apple

15,5€

Oxtail croquettes, porcini cream & chestnut marmalade

14€

Gravlax, ginger blinis & tomato tartar, black garlic crumble

16,5€

COUVERT | per person
3,5€

Eclairs of goats cheese, tomato chutney & honey sabayon ^V

12,5€

Cured mackerel 'Mille Feuille' lemon confit, champagne mousse & asparagus

12,5€

Beetroot, grape and blue cheese salad ^{GF} ^V

9,5€

Seafood Bisque, finished with Cognac & puff pastry crust

15,5€

Scallop tartare, carrots Algarvia, almond jelly ^{GF}

18,5€

MAIN COURSE

Hake Fillet, Textures of leek & Sea foam ^{GF}

25€

Cod fillet, creamed shallots, tarragon butter, tapenade, poached egg ^{GF}

26,5€

Sea bass, potato Anna, fennel selection, orange gel ^{GF}

29,5€

Duck leg confit, potato Anna, carrot & pear textures

27,5€

En Crusted Loin of Lamb, Duxelles, truffle oil & pumpkin

34€

Chicken Breast filled with asparagus & dried tomato, with a chestnut sauce

25€

Fillet steak bourguignon style, cauliflower 3 ways, braised polenta

32,5€

FROM THE GRILL ^{GF}

Surf'n' Turf
200gr Fillet served with gambas
38,5€

Fillet Steak
200gr - **26,5€**
300gr - **32,5€**

Ribeye 300gr
25,5€

Sirloin 300gr
26,5€

Rack of Lamb
29,5€

SAUCES 4€

Chimichurri ^{GF}

Pepper

Mustard

Bearnaise

Mushroom

Red Wine ^{GF}

VEGETARIAN ^V

Seitan loaf, tomato sauce & parmesan
18,5€

Gnocchi, finished with pumpkin & almonds
16€

Asparagus & Porcini Risotto
17,50€

SIDE DISHES ^V

Gaufrette Potatoes
3,5€

Chips with parmesan
4,5€

Green Beans
4,5€

Leaf salad
3,5€

Broad bean puree
5,5€

Sauteed onions
4€

Potato Anna with truffle oil
4,5€

Deep fried goats cheese and honey
4,5€

Confit fresh vegetables
6,5€

Sauteed broccoli with almonds
5,5€

Mushroom cappuccino
6€

Glazed Sweet potato, with flaked almond
4,5€

^V Vegetarian option ^{GF} Gluten free (we take every care when preparing your food, but we are not a Gluten Free kitchen)

No drink, dish or couvert can be charged if not requested by the customer and is returned untouched If you have any food intolerance, please request the allergen information . A complaint book is held at our reception. Prices include VAT at legal rate