

TAPAS*Served**17.00-21.30**We recommend**4 dishes**per person***GREENS**

Glazed carrots in own juice & thyme

60

Fries & aioli

50

Burrata, frisée, malt tuille & pomelo

105

Beef tomato, marjoram, basil oil & salted ricotta

60

Gnocchi with seared butter, rosemary & fresh parmegiano

65

Fried mushrooms & corn

65

FISH

Gambas with parsley & garlic

85

King crab, cucumber, dill mayo, & radish

120

Ceviche of cod, passionfruit, dill oil & peas

90

Fried scallops, cauliflower & porcini mushrooms sauce

85

Deep-fried calamari & tartar sauce

75

Seared tuna, mango, spring onions & piment d'espelette

80

MEAT

Tartar, pickled beets, truffle mayo & smoked egg yolk

70

Grilled Iberico belotta Pluma, mushrooms & corn

115

Grilled chorizo with bell peppers, jalapenos & caramelized onions

85

Grilled beef bavette & chimichurri

85

Fried foie gras, pickled beech mushrooms, grapes & glace

115

MAIN COURSES

200 gr. grilled beef bavette, fries & béarnaise

195

250 gr. grilled ribeye, fries & béarnaise

245

170 gr. grilled Tuna steak, with a fresh salsa of mango, spring onion, lime & chili

225

DESSERTS

Blueberries, toffee & honey icecream

70

Cherries, buttermilk parfait & crispy caramel

70

Cheese platter: Don picon, Brillat savarin, Valdeon & tomato compote

95