

### Dishes of our region

<i>Spinach with king prawns and a fried egg</i>	9 €
<i>Ajili-mojili (scrambled eggs with potato, cod, onion and pepper)</i>	10 €
<i>Salmorejo (cold soup with tomato, garlic, ham and boiled egg)</i>	9 €
<i>Partridge salad</i>	13 €
<i>Roasted peppers with egg and cod</i>	11 €

### To start...

<i>Goose foie with confitures</i>	15 €
<i>Mushrooms big croquette (unit)</i>	2,50 €
<i>Boletus risotto with foie</i>	13 €
<i>Three cheeses salad with bacon and honey</i>	12 €
<i>Onion soup with poached egg and parmesan cheese</i>	9 €
<i>Pumpkin cream with crispy onion</i>	8 €

### From the sea...

<i>Cod with sweet pepper sauce</i>	18 €
<i>Sea bass with sweet garlic sauce</i>	19 €
<i>Monkfish and king prawns brochette with walnuts sauce</i>	15 €
<i>Grille salmon with shallot butter and apple</i>	12 €

## Tasting menu

*Salmon Tartar marinated, avocado fresh sauce of soy and ginger.*

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*Our crunchy egg, confited Cherrys, tartar sauce and season mushrooms.*

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*Pork sirloin with foie POËLÉ, Oporto sauce and truffled pure.*

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*Pieces of pineapple "ESTRAGON" with lemon sorbet*

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*Sweet sushi*

*Price: 33 € (Drinks not included)*

*This menu only will be served for full table*

## From the land...

<i>Lamb shoulder baked</i>	<i>23 €</i>
<i>Veal sirloin with caramelised foie</i>	<i>20 €</i>
<i>Bull-tail meat balls</i>	<i>18 €</i>
<i>Rack of lamb with mashed potatoes and raisins</i>	<i>18 €</i>
<i>Pork sirloin with foie POËLÉ, Oporto sauce and truffled pure.</i>	<i>15 €</i>

*Ask our staff for information about allergens*

*\*Bread service 2€ per person*