



Spring Menu 2008

Cold Starters

Foie gras and pigeon marble with red fruit vinaigrette	27,00 €
Lobster salad with a tomato jelly and fresh asparagus	36,00 €
Spring vegetable salad with a “ chipirones” brochette	24,50 €
Tuna symphony with <i>wasabi</i> vinaigrette	27,00 €
Eggs with morels and cured ham from León	21,50 €

Warm Starters

<i>Foie gras</i> escalope with caramelised apples and grapes	27,50 €
Spiced consommé with lobster raviolis	19,50 €
Cream of green pea soup with warm oysters	19,50 €
Cockle <i>risotto</i> with prawn emulsion	25,00 €



Fish and Seafood

Cod fish with artichokes and salted setas with a cava emulsion	29,00 €
Monkfish suquet 2.008	29,90 €
Lobster with sweet potato cream and vegetable noodles	39,00 €
Fillets of sole on creamed green peas and glazed carrots	36,00 €

Meat

The best of the rabbit with setas and port wine sauce	31,00 €
Rack of lamb with vegetable cous cous and a thyme and cumin sauce	32,50 €
Ox-tail lasagne and beetroot pure with “ Priorato” sauce	29,90 €
Beef sirloin with two mustards, crispy potatoes and spring vegetables	33,90 €
Suckling pig, rhubarb pure and zucchini with balsamic sauce	29,90 €



Spring Menu

Tuna symphony with *wasabi* vinaigrette

Cream of green pea soup with warm oyster

Ox-tail lasagne and beetroot pure with “ Priorato” sauce

Or

Monkfish Suquet 2.008

Our cheeses

Red fruit soup with yoghurt ice cream

P.P.P.: 59.90 €

**+7%
V.A.T.**

SHARED PLATES INCUR A SUPPLEMENT OF 20% IN PRICE

Lobster Menu

Lobster salad with a tomato jelly and fresh asparagus

Spiced consomme with lobster ravioli

Risotto with lobster and its emulsion

Lobster with sweet potatoes cream and vegetable noodles

Our cheeses

Strawberries with rhubarb and Amaretto ice cream

P.p.p.: 109.90 €

+7% V.A.T.

SHARED PLATES INCUR A SUPPLEMENT OF 20% IN PRICE