

*We are offering market specials as well as a monthly market menu,
consisting of four courses and a dessert*

Today's specials

Pumpkin soup with variegated scallops and a touch of ginger	18,00
Artichoke hearts stuffed with cod and ratatouille	18,50
Creamy monkfish, prawn and pea rice with azaman saffron	25,50
Line-caught hake with Fourme d'Ambert cheese and glazed asparagus	27,00
Segovia PGI suckling pig confit, with apricot sauce and apple purée	29,00
Beef round roast with chickpeas and autumn mushrooms	26,50
Catalan cream foam with mango and cinnamon toffee	8,00
Guanaja chocolate cake, hazelnut praline, passion fruit and cocoa ice cream	9,50



October market menu

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Artichoke hearts stuffed with cod and ratatouille

Line-caught hake with Fourme d'Ambert cheese and glazed asparagus

Beef round roast with chickpeas and autumn mushrooms

Guanaja chocolate cake, hazelnut praline, passion fruit and cocoa ice cream

Bread service, mineral water and coffee

59,00

Prices in €, VAT 10% included

Miguel Alija, Chef
Autumn 2017

