

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

## Holiday Specials

<b>Mango, raspberry and variegated scallop salad,</b> cardamom vinaigrette (gf)	<b>18,00</b>
<b>Seafood stuffed potatoes,</b> baked with fresh cheese (gf)	<b>17,50</b>
<b>Sole and scampi with fennel sauce,</b> on a bed of pickled vegetables (gf)	<b>29,00</b>
<b>Oyster ravioli with cava,</b> leeks and apples, baby squid broth	<b>27,00</b>
<b>Porcini-crusted rack of Burgos lamb</b> and green asparagus flatbread, with Parmesan	<b>30,00</b>
<b>Muscat-roasted duck confit with pears and raisins,</b> caramelized turnip purée (gf)	<b>26,00</b>
<b>Mango filled with coconut creme</b> caramel on citrus cream (gf)	<b>8,50</b>
<b>Chocolate ingot</b> with Baileys ice cream (gf)	<b>9,50</b>

## Holiday Market Menu

<b>Mango, raspberry and variegated scallop salad,</b> cardamom vinaigrette	
<b>Oyster ravioli with cava,</b> leeks and apples, baby squid broth	
<b>Sole and scampi with fennel sauce,</b> on a bed of pickled vegetables	
<b>Porcini-crusted rack of Burgos lamb</b> and green asparagus flatbread, with Parmesan	
<b>Chocolate ingot</b> with Baileys ice cream	
Bread service, mineral water and coffee	<b>63,00</b>

Prices in €, 10% VAT included

Miguel Alija, Chef

Autumn 2017

