



WEEKLY SET MENU

7–13 SEPTEMBER
1:00 PM – 4:00 PM

Our menu changes weekly and must be ordered by the entire table.

TO SHARE

Both dishes included

Russian salad with confit bonito tuna

Cod fritters with mild paprika aioli

CHOICE OF MAIN COURSE

Seafood rice with fresh squid and green beans, served in a paella pan

Roasted beef tenderloin with sweet potato purée, sautéed asparagus and glazed pearl onion sauce +€4

Baked hake with sautéed Swiss chard and seafood suquet

Quinoa with feta, aubergine and pesto

DESSERT

Homemade vanilla flan with Chantilly cream and fresh pomegranate

25€

· PER PERSON ·
VAT INCLUDED

BREAD AND DRINKS NOT INCLUDED