

COUVERT

Bread and toasts	€ 0.50
Olive paste	€ 0.75
Basil butter	€ 0.75

SOUPS

Soup of the day	€ 2.50
Pumpkin cream with nuts	€ 3.00
Asparagus cream with cream cheese	€ 3.00
Broccoli and cauliflower velvety with croutons	€ 3.00

STARTERS

Sardine pickle on pepper jelly and fried onion	€ 4.50
Chicken wings candied with balsamic and shallots in red wine	€ 4.00
Crunchy chevre and asparagus with port wine reduction	€ 7.50
Regional sausage crumbs with quail egg and dehydrated bacon	€ 8.50
Ham petals with potato foam and port wine reduction	€ 5.00
Portobello gratin with curd cheese and bacon	€ 7.00
Salmon tartare with mango and citrus sauce	€ 6.50

SALADS

Winter salad (Iberian lettuce, fried cherry tomato, grilled salmon, Parmesan, croutons)	€ 11.00
Caprese salad (basil, arugula, tomato and mozzarella)	€ 10.00
Country salad (lettuce, arugula, tomato, cucumber, Carrot, purple onion and corn)	€ 5.00
HG salad (lettuce, smoked chicken, grilled pineapple, beet, and cesar sauce)	€ 8.00

PASTA

Spinach and ricotta ravioli with roquefort and parmesan sauce	€ 10.50
Potato gnocchi with steamed vegetables and celery cream	€ 8.00
Fresh spaghetti with shiitakes, ham and pizzaiolo sauce	€ 12.00

VEGETARIAN

Asparagus and grilled vegetables risotto	€ 8.00
Tagliatelle with vegetables and sautéed mushrooms	€ 8.00

FISH AND SEAFOOD

Cod cooked at low temperature on kataifi tile with chickpeas Puree and sautéed vegetables	€ 16.00
Roasted croaker in spinach bed and carrot puree	€ 15.00
Grilled octopus' leg with potatoes and sautéed green	€ 14.00
Braised salmon with orange sauce and vegetable julienne	€ 11.00

MEAT

Duck breast in sweet and sour sauce with mushrooms risotto	€ 13.00
Pork loin with chestnuts puree, candied apple and dehydrated mushrooms	€ 11.00
Angus tomahawk (2 people) with two side dishes of choice (fries, rice, greens and beans rice, grilled vegetables)	€ 44.00
Sliced beef with bread crust, baked potato and sautéed greens	€ 12.00

DESSERTS

Fruit salad	€ 3.50
Sliced fruit	€ 3.00
Ice cream with almond sand (chocolate, mango, lemon and tangerine)	€ 3.80
Crème Brulée in almond tuna with mint sand and sabayon sauce	€ 5.00
Egg pudding with lemon cream and coconut sand	€ 4.00
Three moments genoise (chocolate, vanilla and orange)	€ 4.50

VAT included

To prevent potential allergies there is a detailed sheet describing the ingredients.

Any dish, food or beverage product, including the couvert can be charged if not requested by the client or made unusable by him.