

MENU



STARTERS



Burratina - Ajo Blanco - Breadstick

White gazpacho almond and garlic, Burratina, breadstick with olives and thyme

9€

Foie Gras - Cherries - Brioche

Semi-cooked duck foie gras, black cherry jam with Espelette pepper, toasted brioche

16€

Salmon - Apple - Cucumber

Salmon tartare with Granny Smith apple, cucumber, fennel and puffed quinoa

10€

Charcuteries - Bellota - Beef

Cecina IGP de León, chorizo and sausage Bellota

21€

Ham - Iberian - Cebo de Campo

Rich flavors

23€

MAIN COURSES

Pork - Carrots - Orange Blossom

Slow-cooked pork belly, carrots mousseline with orange blossom

24€

Fish - Vegetables - Seasonal

Fresh catch of the day, garnished with seasonal vegetables

Chalkboard



Mushroom - Freekeh - Vegetables

Portobello mushroom stuffed with smoked freekeh wheat, vegetable tian, and bell pepper coulis

21€



Burger - Seasonal

Seasonal burger with artisan bun from the Créon bakery

Choice of meat or house veggie patty (Foie gras topping: +€6)

€19

Tartare - Salad - Potatoes

Titut-style beef tartare, fresh salad and roasted potatoes with garlic and parsley

€18

Prime rib - Market Cut - Chalkboard

Prime rib availability and price on the board

Chalkboard

DESSERTS

Chocolate - Peanuts - Crunch

Chocolate mousse entremet, molten caramel, and peanut brittle

10€

Pavlova - Fruits - Seasonal

Melting meringue, vanilla whipped cream and seasonal fruits

9€

Cheese - Affinage - Terroir

Selection of matured cheeses

€10

Gourmet Coffee - Sweet Bites - Pleasure

Espresso served with assorted house-made mini deserts

€10

Rum shot (homemade spiced): +€3.50

Prix TTC, service compris

Viandes fraîches, élevées et abattues en France, Espagne, U.E.

Si vous êtes sensibles à certains allergènes ou suivez des régimes alimentaires spécifiques, n'hésitez pas à nous en faire part

MENU



CUSTOM-MADE MÖVENPICK ICE CREAM SUNDAE

€3 per scoop – €1 extra for whipped cream

Ice Cream Flavours:

Vanilla, Strawberry, Chocolate, Coffee, Coconut, Rum Raisin, Macadamia Nut, Walnut & Maple Syrup, Hazelnut, Banana, Mint-Chocolate

Sorbet Flavours:

Blackcurrant, Lemon, Mango

MÖVENPICK ICE CREAM SUNDAES

Chocolate Liégeois

(2 scoops chocolate, 1 scoop vanilla, chocolate sauce and whipped cream)

€10

Coffee Liégeois

(2 scoops coffee, 1 scoop vanilla, coffee and caramel sauce, whipped cream)

€10

Colonel

(2 scoops lemon sorbet topped with vodka)

€10

Nut Cracker

(1 scoop macadamia, 1 scoop hazelnut, 1 scoop walnut & maple syrup, whipped cream and caramelized nuts)

€10

Creole

(1 scoop mango, 1 scoop banana, 1 scoop coconut, whipped cream and exotic coulis)

€11

Baileys

(2 scoops coffee, 1 scoop vanilla, Baileys and whipped cream)

€11

Prix TTC, service compris

Viandes fraîches, élevées et abattues en France, Espagne, U.E.

Si vous êtes sensibles à certains allergènes ou suivez des régimes alimentaires spécifiques, n'hésitez pas à nous en faire part