

Cold Starters

<i>Tomates Crevettes</i>	9.70
<i>tomato filled with hand peeled baby shrimps</i>	
<i>Tartare of marinated & smoked salmon (hand minced)</i>	9.80
<i>with extra virgin olive oil and capers</i>	
<i>Carpaccio of loin of venison</i>	9.80
<i>with lime, extra virgin olive oil and fresh parmesan</i>	
<i>Carpaccio of filet steak</i>	9.80
<i>with lime, extra virgin olive oil and fresh parmesan</i>	
<i>Prawn cocktail with advocado and mary-rose sauce</i>	9.70

Soup

<i>Tomato soup with bread crusties</i>	4.80
<i>Soup of the day</i>	4.80
<i>Lobster Bisque</i>	6.80

Warm starters

<i>Black tiger prawns with garlic cream sauce</i>	11.50
<i>Black tiger prawns with curry cream sauce</i>	11.50
<i>Homemade prawn croquettes</i>	8.50
<i>Homemade cheese croquettes</i>	6.50
<i>Fois gras the chef's way</i>	12.50

Fish (all our fish is fresh and bought at the local fishmarket)

<i>Salmon escalop panfried on its skin with dill</i>	16.50
<i>Whole bass with fine herbs in the oven and feta cheese</i>	18.80
<i>Turbot fillet oven backed with ginger and lime extracts</i>	21.50
<i>Turbot fillet with aromatic herbs de provence</i>	21.50

Meat

<i>Fillet steak from Galicia +200 gr</i>	
<i>grilled</i>	18.50
<i>green pepper sauce</i>	19.50
<i>Bourgignonne (red wine sauce)</i>	19.50
<i>Fillet steak Rossini (goose liver and red wine sauce)</i>	23.90
<i>Tango of rack of lamb and lamb fillet steak</i>	21.90
<i>with chives and dried plums</i>	
<i>Mignon de porc fried in rosemary oil with chives and pepers</i>	16.90
<i>Timbal of confit of duck with caramelised spring onion,</i>	17.90
<i>grilled goat cheese and rocket salade</i>	
<i>All plates are accompagnied by vegetables,</i>	
<i>choose between Belgium fries or oven backed patatoes</i>	