



RESTAURANTE

EXECUTIVE MENU

June 09Nd to 13th

STARTER

Leek cream with olive powder

Or

Brioche toast with tuna and kimchi

MAIN COURSE

Fish

Crispy hake with tomato rice

Meat

Pork cheek with noisette púree
and garlic sautéed turnip greens

VEGETARIAN

Wild mushroom linguine

DESSERT

Crème brûlée with caramel tuile

Or

Sliced fresh fruit

18€ STARTER and MAIN COURSE

22€ STARTER, MAIN COURSE and DESSERT

DRINKS NOT INCLUDED

VAT INCLUDED

OUR PRODUCTS MAY CONTAIN TRACES OF ALLERGENS.
FOR MORE INFORMATION CONTACT OUR STAFF