




Weekly Menu 15 - 19 June

From Monday to Friday at noon 13:00 h a 15:30 h

First course

Tomato salad with tuna belly, anchovies, Kalamata olives and honey-lemon vinaigrette  

Coconut ajoblanco with ham powder and grapes  

Gnocchi with truffle cream and green asparagus    




Fried eggs with shoestring potatoes and crispy pork cracklings  

Burrata with Iberian ham, crispy onion and olives (+ 5€)   

Second course

Salmon tartare with avocado and sun-dried tomatoes  

Oven-baked sea bass on celeriac purée with portobello mushrooms  

Nebraska burger with brioche bun, Roncari Blue cheese and pear confit   

Beef stew with marinated baby potatoes

Simmental beef entrecôte with potatoes and piquillo peppers (+8,50€)

Dessert

Fresh fruit fan 

Pink Panther cheesecake with its toppings    

White chocolate and yogurt soup with cocoa crumbs    

Mojito melon with lemon sorbet

Beverage

Km. 0 water, wine, beer or soft drink, dessert or coffee

23€
VAT Included