





Menú Semanal 15-19 JUNIO






Sólo mediodía

Entrantes

Ensalada de cogollos a la plancha, cebolla caramelizada y virutas de queso de cabra 





Crema de calabacín trufada con croutons 


Risotto de setas e ibéricos   


Canelones rellenos de puerros y gambas con crema ligera de marisco     

Principales

Tataki de atún sobre ajo blanco de coco y alga wakame  

Solomillo de cerdo, compota de pera y jugo de frutos rojos    

Zancarrón guisado con salsa de tomate natural y piperrada 

Láminas de ave sobre parmentier 

Entrecot de ternera a la plancha con patatas fritas y pimientos

Suplemento de 8.50 €

Postres

Yogur natural con miel y nueces 

Crema catalana 

Brownie casero de chocolate cremoso con helado     

Macedonia de frutas

Bodega incluida

Vino Viñas del Vero D.O. Somontano

Aguas KM0

25€

IVA INCLUIDO



Weekly Menu

15-19 JUNE

Lunch only

Starters

Grilled lettuce hearts salad with caramelised onions and goat's cheese



Truffled courgette soup with croutons



Mushroom and pork risotto



Cannelloni stuffed with leeks and prawns
served with a light seafood cream sauce



Main Courses

Tuna tataki on a bed of white coconut purée and wakame seaweed



Pork tenderloin with pear compote and red berry jus



Braised beef shank with fresh tomato sauce and piperade



Sliced poultry on a bed of parmentier



Grilled veal entrecôte with chips and peppers

Supplement: €8.50

Desserts

Natural yogurt with honey and walnuts



Egg-yolk-based custard



Homemade chocolate brownie with ice cream



Fruit salad

Cellar Included

Viñas del Vero wine (D.O. Somontano)

KM0 water

25€

VAT included