



**LUNCH** | 12.00 - 15.00  
**DINNER** | 18.00 - 22.00

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## SPECIALS

Local produce, served with asparagus and BBQ potatoes.

### TURBOT

100 gr | 6.50 | Serves minimum of two

### RIBEYE

35.00 p.p. | Serves minimum of two

**BREAD** | With beurre noir and fried capers | 4.50

**OYSTER** | From the barbecue with black beans | 3.75

**CAVIAR** | 20 gr with baby potatoes | 55.00

**CHARCUTERIE** | Meat of the day | 14.50

**RAZOR CLAMS** | With XO sauce and spinach | 12.50

**AGUACHILE** | With dorade | 9.50

**CHICKEN KATSU** | With creamy salsa verde and sorrel | 8.50

**PORK JOWL** | With chevril in pork broth | 8.50

**ARTICHOKE** | With mustard vinaigrette | 9.50

**CHEESE** | Selection of cheeses from fromagerie Kef | 14.50

**WATERMELON TACO** | With goat cheese cream and watermelon granita | 8.50

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## CHEFS MENU

Don't feel like choosing?

**BASIC MENU | 49.50**

**DELUXE MENU | 67.50**