



STARTERS



Mussels in almond and coconut milk / 16 €

Chicory, root vegetables and "recuit de drap" / 14 €

Prawn and oyster tartare / 24 €

MAIN COURSES



Vegetable marrow, roasted pumpkin, asparagus and farm egg yolk / 24 €

Grilled turbot, white wine butter and bitter salad / 32 €

Mallorcan style cacciucco / 26 €

Lamb loin, black garlic-palo sauce, lemon Beluga lentil salad / 29 €

DESSERTS



Chocolate, black beer and coffee / 12 €

Cottage and honey / 12 €

Apple crumble and ginger / 12 €

*Price per person · All prices include VAT
Please advise our team of any intolerances or allergies.*