

Appetizers for sharing

- ✘ Spanish sausage meat (pork, garlic and paprika) with fresh scrambled eggs
- Sautéed prawns with caramelized onions tossed into fresh scrambled eggs topped with crispy, sweet fried onions
- Breaded Spanish dumplings with cod and leeks
- Breaded Spanish dumplings with cured beef and wild mushrooms
- ✘ Our homemade pate with wild berry preserves
- ✔ ✘ Sautéed vegetables and tofu moistened with tamarind dressing and topped with cashews
- Full serving 14,35 Half serving 8,25
- ✘ Pickled rarebit served on a bed of purple cabbage and apple sprinkled with caramelized pumpkin seeds
15,00
- ✔ ✘ Burrata (premium Italian mozzarella) with tomato tartar, Italian charcuterie and pesto
18,25

Our House Cured Meats

- ✘ Duck breast thinly sliced and served with foie shavings, and fresh green sprouts
22,50 (half portion 11,75)
- ✘ Lightly smoked cow tongue with toasted almonds, capers and fresh dill
17,50

Chef's Menu

(served until 15:00 at lunch and 22:00 at dinner)

This menu consists of 5 courses; an appetizer, first course, fish, meat and dessert accompanied by mineral water, red and white wines as well as coffee and after dinner liqueur
50,50

This menu must be served to everyone at the table. The dishes are proposed according to your preferences. If you do not like or cannot eat certain foods please let us know!

Please ask your waiter for today's proposal

Individual Samplings

- ✔ ✘ Smoked salmon with mango pumpkin chutney, salmon roe and fresh dill
7,20
- ✘ Suckling pig simmered in a Thai red curry sauce served with fried noodles and fresh lime
7,60
- ✘ Pickled sardine filets with fresh orange slices cream cheese and sprouts
7,60
- ✘ Traditional Segovian large white bean stew with pork and smoky paprika
8,60
- Crispy crepe sac filled with prawns and peppers
4,10
- Toasted slice of brioche with Norway lobster, hollandaise sauce
9,80
- Filet mignon tartar in fried Chinese bread with quail egg yolk
8,20
- ✘ Wild mushroom risotto with zucchini, Parmesan and white truffle olive oil
7,50

- ✔ Vegetarian or adaptable
- ✘ No Gluten

These prices include tax

These symbols are an indication of the ingredients.
We do not have a separate production line for allergen free foods.

Fish

- ⊗ Grilled John Dory with almond and prawn risotto, white wine aioli and spaghetti seaweed
26,90
- ⊗ Braised cod with two different sauces, sautéed kale and wild mushrooms
24,70
- ⊗ Grilled sea bass on a bed of endive and boletus ratatouille with jumbo shrimp
26,80
- ⊗ Tuna steak with Iberian grade pork and capers in Biscayne sauce
23,40

Traditional Roasted Meats

(Please call ahead to order as roasting time is minimum 180 min.)

- ⊗ Suckling pig
26,90
- ⊗ Quarter of roasted baby lamb (serves two)
56,50

Meat

- ⊗ Grilled filet mignon with a wedge of foie, potato garnish and stewed baby onions
28,90
- ⊗ Aged beef (intense flavor) sirloin steak with garnish
28,90
- ⊗ Crispy suckling pig slow baked in milk then fried with sour apple and passion fruit garnish
26,90
- ⊗ Baby lamb shoulder slow baked (12 hours) with honey and rosemary
28,90
- Rack of baby lamb pickled shallots and beetroot gummie candy
28,90
- Pheasant prepared first by slow simmering and then finished on the grill with corn prepared in four different textures
24,90

Side dishes and salads to accompany our roast meats

- ✔ ⊗ Our homemade French fries
6,00 half portion 4,00
- ✔ ⊗ Simple salad made with lettuce, tomato and onion
6,90
- ✔ ⊗ Chef salad with tuna, corn, peppers, hard-boiled egg, olives and asparagus
9,50

Serving of bread 1,85

- ⊗ Serving of gluten free bread 2,00

Children's menus

Menu 1

Combination plate with a small serving of pasta with tomato sauce, breaded Spanish dumplings, one grilled pork sirloin filet and French fries

Ice cream

17.50

Menu 2

Pasta with tomato sauce and chorizo (Spanish sausage)

- ⊗ Three grilled baby lamb chops with French fries

⊗ Ice cream

21.45

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