

# **Menu**

## **Starters or to share**

- ⇒ Bruschetta with homemade tomato marmalade – 10 €
- ⇒ Bruschetta with goat cheese, pears, nuts and honey - 12 €
- ⇒ Cheese plate, 3 different spanish cheeses with honey, grapes and nuts - 19 €
- ⇒ Iberian ham plate, with homemade fried bread sticks - 21 €
- ⇒ Mix table (Iberian ham and cheese) - 25 €

## **Mains**

- ⇒ Chef's entrecote (350 gr) with homemade potato puré and crunchy salad – 29 €
- ⇒ Cote de bœuf – prime rib – (1000 gr) with homemade potato puré and crunchy salad – 75 €
- ⇒ Smash burger “the real one”, doble or triple - 2 or 3 layers of meat, bacon, cheese and homemade barbecue sauce – 15 € / 20 €
- ⇒ Chef's pesto pasta with burrata – 20 €
- ⇒ Swiss cheese fondue with bread and pickles – 24 € per person
- ⇒ Swiss cheese traditional raclette with potatoes and pickles (to be ordered 1 day prior) – 25 € per person - all you can eat
- ⇒ Cesar salad with homemade parmesan crutons and vinaigrette – 19 €
- ⇒ Chef's burrata salad, grapes, tomatoes, seeds and homemade vinaigrette – 17 €

## **Deserts**

- ⇒ Pistachio and chocolate brownie with ice cream – 7 €
- ⇒ Pannacotta with seasonal fruit coulis – 7 €