

Menu

Starters

Broken eggs with cured ham – €9

Garlic and brandy prawns, bisque, coriander and lemon – €15

Clams marinière with toasted bread – €12

Beef tartare “à la française”, egg purée – €8

Vegetable cream soup – €3

Main dishes

Codfish and seaweed risotto – €15.50

Meagre with “à murro” potatoes, grilled kale and butter sauce – €17

Seafood rice – €19

Duck magret, carrot purée, fig purée and glazed vegetables – €24

150g beef steak with wild mushroom risotto and red wine jus – €21.50

Braised pork cheek, mashed potato and sautéed turnip greens – €16

Flower meat board – €55

