

# *EL BODEGÓN DE FABRICE*

*French Restaurant  
Creperie*

*Plaza de la Unión Europea 18  
Torremolinos*

*Tel. 952 38 20 12  
Movil. 656 69 53 49*

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ÍSLENSKA

# Matsedill



ÍSLENSKA

**FORDRYKKIR:**

|                                   | €    |
|-----------------------------------|------|
| PÚRTVIN, FRÁ EÐA MALAGA .....     | 2.80 |
| MARTINI, RICARD EÐA PERNOD .....  | 4.50 |
| GLAS AF KAVA .....                | 3.20 |
| KIR (hvítvín með cassis) .....    | 3.50 |
| KIR ROYAL (cava með cassis) ..... | 3.70 |

**SÚPUR:**

|                              |      |
|------------------------------|------|
| 1 FRÖNSK LAUKSÚPA .....      | 6.70 |
| 2 MINESTRONE SÚPA .....      | 4.70 |
| 3 TÓMAT SÚPA .....           | 4.70 |
| 4 GAZPACHO – KÖLD SÚPA ..... | 4.70 |
| 5 RJÓMALÖGUD RÆKJUSÚPA ..... | 6.10 |

**SALÖT:**

|                                                    |       |
|----------------------------------------------------|-------|
| 10 AESBERG OG TÓMATA SALAT .....                   | 5.50  |
| 11 BLANDAD SALAT .....                             | 7.10  |
| 12 SALAT MEÐ ROQUEFORT SÓSU .....                  | 7.10  |
| 13 TÚNFISK SALAT .....                             | 10.20 |
| ÆSBERG, TÓMATAR, EGG, LAUKUR, PAPRIKA OG TÚNFISKUR |       |
| 14 RÆKJUSALAT .....                                | 12.00 |
| ÆSBERG, TÓMATAR, EGG, RÆKJUR OG KOKTEILSÓSA        |       |

**FORRÉTTIR:**

|                                                 |       |
|-------------------------------------------------|-------|
| 20 FROSKALAPPIR Í HVÍTLAUKSSMJÖRI .....         | 12.00 |
| 21 HEIMATILBÚÐ KJÚKLINGA LIFRA PATÉ .....       | 6.30  |
| 22 SNIGLAR Í HVÍTLAUKSSMJÖRI (6 einingar) ..... | 10.20 |
| 23 SPÆNSK "SERRANO" SKINKA (HRÁ) .....          | 12.20 |
| 24 RÆKJU KOKTEILL .....                         | 10.20 |
| 25 HVÍTLAUKSRÆKJUR EÐA PIL-PIL RÆKJUR .....     | 10.20 |
| 26 KRÆKLINGAR Í HVÍTLAUKSSMJÖRI .....           | 9.90  |
| 91 SVEPPIR Í HVÍTLAUKSLEGI .....                | 4.50  |

**PASTARÉTTIR:**

|                              |       |
|------------------------------|-------|
| 30 SPAGHETTI BOLOGNESE ..... | 12.20 |
| 31 SPAGHETTI CARBONARA ..... | 12.20 |
| 33 LASAGNE .....             | 13.80 |

**FISKRÉTTIR:**

|                                                                           |       |
|---------------------------------------------------------------------------|-------|
| 40 DJÚPSTEIKTUR SMOKKFISKUR .....                                         | 10.50 |
| 41 SJÁVARRÉTTAGRATÍN .....                                                | 14.80 |
| Fiskur, kræklingur, smokkfiskur, rækjur með rjómasósu með sveppum og osti |       |
| 42 NORMANDE FISKILLET .....                                               | 12.20 |
| Eldaður lýsi í rjómasósu með sveppum og hvítvíni                          |       |
| 43 SKÖTUSELUR MEÐ BLAÐLAUK .....                                          | 16.80 |
| Soðinn í rjóma- og hvítvínssósu                                           |       |
| 44 STEIKTUR SVEÐFISKUR .....                                              | 13.40 |
| 46 GRILLAÐUR LAX .....                                                    | 14.40 |

|                                 |       |
|---------------------------------|-------|
| PAELLA (lágmark 2 manns)        |       |
| háð framboði eldhúss, frá ..... | 29.90 |

|                               | €    |
|-------------------------------|------|
| ÁFENGISLAUS KOKTEILL .....    | 5.50 |
| KOKTEIL MEÐ ÁFENGI .....      | 7.50 |
| GLAS AF SANGRÍU .....         | 3.50 |
| RIBERA-BIKARINN (15cl.) ..... | 3.50 |
| HÁLFUR LÍTRI AF BJÓR .....    | 3.90 |

**KJÖTRÉTTIR MEÐ FRANSKAR KARTÖFIUR:**

|                                          |       |
|------------------------------------------|-------|
| 50 RAGÚ .....                            | 16.20 |
| 51 GÚLLASH MEÐ SPAGHETTI .....           | 13.40 |
| 52 ÖND Í APPELSINUSÓSU .....             | 16.50 |
| 53 GRILLAD LAMBAKJÓT méchoui .....       | 18.50 |
| 54 KJÚKLINGUR Í RAUÐVÍNSSÓSU .....       | 12.80 |
| 60 GRILLUÐ KJÚKLINGABRINGA .....         | 11.90 |
| 61 KJÚKLINGABRINGA Í RJÓMASÓSU .....     | 13.90 |
| 62 VÍNARSNITSEL .....                    | 13.50 |
| 63 SVINA STEIK .....                     | 11.90 |
| 64 SVINA STEIK Í RJÓMALAGADRISSÓSU ..... | 13.90 |

|                                       |       |
|---------------------------------------|-------|
| 70 GRILLUÐ SIRLON STEIK 180 gr .....  | 16.80 |
| 71 PIPAR SIRLON STEIK .....           | 18.80 |
| MARINERUD Í KONÍAKSLEGI MEÐ RJÓMASÓSA |       |
| 72 SIRLON STEIK DIANA .....           | 18.80 |
| TÓMATSÓSA MED SINNEPI OG KONÍAKI      |       |
| 73 SIRLON STEIK BORDELAISE .....      | 18.80 |
| LAUKSSÓSA MEÐ RAUÐVÍNI                |       |
| 74 SIRLON STEIK MEÐ ROQUEFORT .....   | 18.80 |
| RJÓMASÓSA MED ROQUEFORT               |       |
| 75 SIRLON STEIK BODEGON .....         | 18.80 |
| RJÓMASÓSA MED SVEPPUM OG PORTVÍNI     |       |
| 80 GRILLUÐ SIRLON STEIK 270 gr .....  | 22.50 |
| DÝFA .....                            | 2.00  |

**AUKA MEDLÆTI:**

|                                  |      |
|----------------------------------|------|
| 90 FRANSKAR KARTÖFIUR .....      | 3.90 |
| 91 SVEPPIR Í HVÍTLAUKSLEGI ..... | 4.50 |
| 92 SPÍNAT Í RJÓMASÓSU .....      | 5.00 |
| 93 BLANDAD GRÆNMETI .....        | 4.20 |
| 94 BAKA KARTAFLA .....           | 3.00 |
| 95 HRÍSGRJÓN .....               | 3.00 |
| 96 AESBERG OG TÓMATA SALAT ..... | 3.90 |

|                            |      |
|----------------------------|------|
| BRAUÐ .....                | 1.00 |
| BRAUÐ Í SMJÖR .....        | 1.50 |
| BRAUÐ MEÐ HVÍTLAUKUR ..... | 3.00 |

**MATSEÐILL MEÐ BRAGÐMIKLUM OG SÆTUM  
PÖNNUKÖKUM Í LOK MATSEÐILSINS**

TAX INC / IVA INC

# CREPES SALADOS - GALETTE - SAVOURY PANCAKE

|                                                                                   |         |
|-----------------------------------------------------------------------------------|---------|
| <b>*CREPE DE 2 INGREDIENTES:</b>                                                  | 6.20 €  |
| HUEVO, JAMON, QUESO O BACON                                                       |         |
| EGG, HAM, CHEESE OR BACON                                                         |         |
| OEUF, JAMBON, FROMAGE OU LARDON                                                   |         |
| <b>*COMPLETA:</b> JAMON, QUESO Y HUEVO                                            | 7.20 €  |
| COMPLETE: WITH HAM, CHEESE AND EGG                                                |         |
| COMPLETE: JAMBON, FROMAGE ET OEUF                                                 |         |
| <b>*COMPLETA MAS CHAMPIÑONES</b>                                                  | 8.20 €  |
| COMPLETE PLUS MUSHROOMS                                                           |         |
| COMPLETE AVEC CHAMPIGNONS                                                         |         |
| <b>*CATALANA:</b> CREPE CON JAMON SERRANO Y TOMATE                                | 9.50 €  |
| SERRANO HAM AND TOMATO                                                            |         |
| JAMBON SERRANO ET TOMATE                                                          |         |
| <b>*ANDALUZ:</b> CREPE CON CHORIZO, TOMATE, HUEVO Y QUESO                         | 9.90 €  |
| CHORIZO, TOMATO, EGG AND CHEESE                                                   |         |
| CHORIZO, TOMATE, OEUF ET FROMAGE                                                  |         |
| <b>*NORMANDA:</b> MARISCO (MEJILLONES Y GAMBAS) CON SALSA NORMANDIA Y CHAMPIÑONES | 9.90 €  |
| SEA FOOD (MUSSELS AND PRAWNS) WITH NORMANDIE SAUCE AND MUSHROOMS                  |         |
| FRUITS DE MER (MOULES ET CREVETTES) AVEC SAUCE NORMANDE ET CHAMPIGNONS            |         |
| <b>*NORUEGA:</b> SALMON AHUMADO, LECHUGA, ENELDO, VINAGRETA DE LA CASA            | 11.40 € |
| SMOKED SALMON, LETTUCE, DILL, HOMEMADE DRESSING                                   |         |
| SAUMON FUME, LAITUE, ANETH ET VINAIGRETTE DE LA MAISON                            |         |
| <b>*OTOÑAL:</b> CREMA DE CHAMPIÑONES, CHAMPIÑONES Y QUESO                         | 8.50 €  |
| CREAMED MUSHROOMS AND CHEESE                                                      |         |
| CHAMPIGNONS A LA CRÈME ET FROMAGE                                                 |         |
| <b>*RUSTICA:</b> POLLO, CHAMPIÑONES Y CREMA DE CHAMPIÑONES                        | 9.50 €  |
| CHICKEN AND CREAMED MUSHROOMS                                                     |         |
| POULET, CHAMPIGNONS A LA CRÈME                                                    |         |
| <b>*POPEYE:</b> ESPINACAS CON CREMA, QUESO Y HUEVO                                | 9.50 €  |
| SPINACH IN CREAM SAUCE CHEESE AND EGG                                             |         |
| EPINARDS A LA CREME, FROMAGE ET OEUF                                              |         |
| <b>*ESMERALDA:</b> CREMA QUESO AZUL, NUECES Y LECHUGA                             | 9.50 €  |
| ROQUEFORT SAUCE, NUTS AND LETUCE                                                  |         |
| SAUCE ROQUEFORT, NOIX ET LAITUE                                                   |         |
| <b>*BOLOÑESA:</b> SALSA BOLOÑESA, QUESO Y HUEVO                                   | 10.50 € |
| BOLOGNESE SAUCE, CHEESE AND EGG                                                   |         |
| SAUCE BOLOGNAISE, FROMAGE ET OEUF                                                 |         |
| <b>*CARBONARA:</b> CREMA DE CHAMPIÑONES, BACON Y QUESO                            | 9.50 €  |
| CREAMED MUSHROOMS, BACON AND CHEESE                                               |         |
| CHAMPIGNONS A LA CRÈME, BACON ET FROMAGE                                          |         |
| <b>*PASTOR:</b> QUESO DE CABRA CALIENTE CON MIEL Y LECHUGA                        | 10.50 € |
| HOT GOATS CHEESE WITH HONEY AND LETTUCE                                           |         |
| FROMAGE CHÈVRE CHAUD AVEC MIEL ET SALADE                                          |         |

SUPLEMENTO DE INGREDIENTE 1.00  
 SUPLEMENTO DE INGREDIENTE: ESPINACAS SALMON, GAMBAS O BOLOÑESA 3.00

TAX INC / IVA INC

# CREPES DULCES - CRÊPES SUCRÉES

## SWEET PANCAKE

|                                                                                                                                                                                                                                                                    |        |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|
| <b>*HASTA DOS INGREDIENTES:</b> .....                                                                                                                                                                                                                              | 5.50 € |
| AZUCAR, CHOCOLATE, MERMELADA, CARAMELO, LIMON, MIEL, NATA, DULCE DE LECHE, CREMA DE AVELLANA<br>SUGAR, CHOCOLATE, JAM, CARAMEL, LEMON, HONEY, WHIPPED CREAM, MILK CANDY, HAZLE<br>SUCRE, CHOCOLAT, CONFITURE, CARAMEL, CITRON, MIEL, CHANTILLY, CRÈME DE NOISETTES |        |
| MERMELADAS DISPONIBLES: FRESA, MELOCOTON, NARANJA, ALBARICOQUE, FRAMBUESA<br>AVAILABLE JAM: STRAWBERRY, PEACH, ORANGE, APRICOT, RASPBERRY<br>CONFITURE DISPONIBLE: FRAISE, PÊCHE, ORANGE, ABRICOT, FRAMBOISE                                                       |        |
| <b>*MIKADO:</b> CHOCOLATE, HELADO DE VAINILLA Y NATA MONTADA. ....                                                                                                                                                                                                 | 6.80 € |
| CHOCOLATE, VANILLA ICE-CREAM AND WHIPPED CREAM<br>CHOCOLAT, GLACE VANILLE ET CHANTILLY                                                                                                                                                                             |        |
| <b>*HILDA:</b> CREMA DE CASTAÑAS CON NATA MONTADA. ....                                                                                                                                                                                                            | 6.50 € |
| CHESTNUT SPREAD WITH WHIPPED CREAM<br>CRÈME DE MARRONS ET CHANTILLY                                                                                                                                                                                                |        |
| <b>*MAYA:</b> MIEL, NUECES Y NATA MONTADA .....                                                                                                                                                                                                                    | 6.50 € |
| HONEY, WALNUTS AND WHIPPED CREAM<br>MIEL, NOIX ET CHANTILLY                                                                                                                                                                                                        |        |
| <b>*MURIEL:</b> CREMA DE ALMENDRAS Y CHOCOLATE .....                                                                                                                                                                                                               | 6.50€  |
| ALMOND SPREAD AND CHOCOLATE<br>CRÈME D'AMANDE ET CHOCOLAT                                                                                                                                                                                                          |        |
| <b>*BANANA SPLITE:</b> PLATANO, CHOCOLATE, ALMENDRA, NATA MONTADA Y HELADO. ....                                                                                                                                                                                   | 7,80 € |
| BANANA, CHOCOLATE, ALMONDS WHIPPED CREAM AND ICE-CREAM<br>BANANE, CHOCOLAT, AMANDES, CHANTILLY ET GLACE                                                                                                                                                            |        |
| <b>*MELBA:</b> MELOCOTON EN ALMIBAR, HELADO DE VAINILLA, SIROPE FRESA Y NATA MONTADA .....                                                                                                                                                                         | 7.50 € |
| PEACH, VANILLA ICE-CREAM, STRAWBERRY SYRUP AND WIPPED CREAM<br>PÊCHE, GLACE VANILLE, SIROP A LA FRAISE ET CHANTILLY                                                                                                                                                |        |
| <b>*AMANDINE:</b> CREMA DE ALMENDRAS, HELADO DE VAINILLA Y AMARETO .....                                                                                                                                                                                           | 7,80 € |
| ALMOND SPREAD, VANILLA ICE-CREAM AND AMARETO<br>CRÈME D'AMANDE, GLACE VANILLE ET AMARETO                                                                                                                                                                           |        |
| <b>*CORSARIO:</b> PIÑA, PASAS, RON Y NATA MONTADA. ....                                                                                                                                                                                                            | 7,80 € |
| PINE APPLE, RAISIN, RUM AND WHIPPED CREAM<br>ANANAS, RAISIN, RHUM ET CHANTILLY                                                                                                                                                                                     |        |
| <b>*CALVADOS:</b> COMPOTA DE MANZANA-CANELA, CALVADOS. ....                                                                                                                                                                                                        | 7,80 € |
| APPLE SAUCE- CINNAMON, CALVADOS<br>COMPOTE- CANELLE, CALVADOS                                                                                                                                                                                                      |        |
| <b>*SUZETTE:</b> .....                                                                                                                                                                                                                                             | 8.50 € |
| SALSA CON CARAMELO, ZUMO DE NARANJA, FLAMBEADO DE BRANDY Y COINTREAU, CON HELADO<br>SAUCE MADE WITH CARAMEL, ORANGE JUICE, FLAMBED WITH BRANDY AND COINTREAU, WITH ICE CREAM<br>SAUCE AU CARAMEL ET JUS D'ORANGE, FLAMBÉE AU COGNAC ET COINTREAU, ET DE LA GLACE   |        |
| SUPLEMENTO DE INGREDIENTE: NATA MONTADA, MERMELADA O SIROPE .....                                                                                                                                                                                                  | 1.50 € |
| EXTRA INGREDIENT: WHIPPED CREAM, JAM or SIROPE<br>SUPPLÉMENT D'INGREDIENT: CHANTILLY, CONFITURE ou SIROP                                                                                                                                                           |        |
| SUPLEMENTO DE HELADO, CREMA DE ALMENDRAS, FRUTA o LICOR .....                                                                                                                                                                                                      | 2.00 € |
| EXTRA ICE-CREAM, ALMOND SPREAD, FRUIT or LIQUER<br>SUPPLÉMENT DE GLACE, CRÈME D'AMANDE, FRUITS ou LIQUEUR                                                                                                                                                          |        |

TAX INC / IVA INC

# Menu 14.00 €uros

IVA INC / TAX INC



TOMATO SOUP  
GAZPACHO COLD SOUP  
MIXTED SALAD  
MINESTRONE SOUP  
HOME MADE PATE

PORK STEAK cream sauce  
SPAGHETTI BOLOGNESE  
FISH FILET "NORMANDIA"  
GRILLED BREAST OF CHICKEN

CHOCOLATE MOUSSE  
ICE CREAM  
CARAMEL PUDDING



CREMA DE TOMATE  
GAZPACHO ANDALUZ  
ENSALADA MIXTA  
SOPA DE MINESTRONE  
PATE DE LA CASA

FILETE DE CERDO con salsa de nata  
SPAGHETTI BOLOÑESA  
FILETE DE MERLUZA "NORMANDIA"  
FILETE POLLO PLANCHA

MOUSSE DE CHOCOLATE  
HELADO  
FLAN AL CARAMELO



TOMAATTIKEITTO  
GAZPACHO kylmä keitto  
SEKASALAATT  
MINESTRONE  
TALON PATÉ

PORSAANFILE kermakastike  
SPAGHETTI BOLOGNESE  
KALAFILE "NORMANDIA"  
KANANRINTAFILE

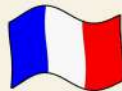
SUKLAA KISSELI  
JÄÄTELÖ  
VANUKAS KARAMELLIKASTIKE



TOMATSOPPA  
GAZPACHO  
BLANDAD SALLAD  
GRÖNSAKSOPPA  
HUSETS PASTEJ MED COGNAC

FLÄSKSTEK med gräddsås  
SPAGHETTI BOLOÑESA  
FISKFILE "NORMANDIA"  
GRILLAD KYCKLING BRÖST

CHOKLAD MOUSSE  
GLASS BLANDAD  
KARAMELLPUDDING



CRÈME DE TOMATE  
GAZPACHO ANDALOU  
SALADE MIXTE  
SOUPE DE MINESTRONE  
TERRINE DE LA MAISON

STEAK DE PORC sauce crème  
SPAGHETTI BOLOGNAISE  
FILET DE MERLAN "NORMANDIE"  
FILET DE POULET GRILLÉ

MOUSSE AU CHOCOLAT  
GLACE  
FLAN CARAMEL



TOMATENSOEP  
GAZPACHO koude soep  
GEMENGDE SALADE  
MINESTRONESOEP  
PATE DE LA MAISON

VARKENFILET room saus  
SPAGHETTI BOLOGNESA  
VIS FILET "NORMANDIA"  
GEGRILDE KIP FILET

CHOCOLADE MOUSSE  
GEVARIEERD IJS  
FLAN CARAMEL



TOMATENSUPPE  
GAZPACHO kalte Suppe  
GEMISCHTER SALAT  
GEMÜSESUPPE MINESTRONE  
HAUSGEMACHTE PASTETE

SCHWEINESTEAK Sahnesauce  
SPAGHETTI BOLOGNESE  
FISCHFILET "NORMANDIA"  
FILET VON HÜHNERBRUST

SCHOKOLADEN MOUSSE  
EISS BECHER  
KARAMEL PUDDING



TOMAT SUPPE  
GAZPACHO (kold suppe)  
BLANDET SALAT  
MINESTRONE SUPPE  
HJEMME LAVET PATE

SVINEKØD STEAD flode sovs  
SPAGHETTI BOLOGNESE  
NORMANDIE FISKEFILET  
GRILLET KYLLINGEBRYST

CHOKOLADE MOUSSE  
IS  
FLAN karamel creme



CREMA DI POMODORO  
GASPACHO ANDALUSO  
INSALATA MISTA  
MINESTRONE  
TERRINA DELLA CASA

FILETTO DI MAIALE alla panna  
SPAGHETTI ALLA BOLOGNESE  
FILETTO DI PESCE "NORMANDIA"  
FILETTO DI POLLO AI FERRI

SPUMA AL CIOCCOLATO  
GELATI VARI  
FLAN AL CARAMELO

*Lunes a viernes hasta las 20h*  
*Monday to Friday till 8pm*

# Menu 19.00 €uros

IVA INC / TAX INC



HOME MADE PATE  
MUSSELS IN GARLIC BUTTER  
SPANISH RAW HAM "SERRANO"  
ROQUEFORT SALAD  
SHRIMP CREAMED SOUP

GRILLED SWORDFISH  
PEPPER STEAK (130GR)  
FISH FILET "NORMANDIA"  
CHICKEN LEG IN RED WINE SAUCE  
GULASH

CHOCOLATE MOUSSE  
CARAMEL PUDDING  
ICE CREAM



PATE DE LA CASA  
MEJILLONES AL AJILLO  
JAMON SERRANO  
ENSALADA AL ROQUEFORT  
CREMA DE GAMBAS

PEZ ESPADA A LA PLANCHA  
FILETE A LA PIMIENTA (130GR)  
FILETE DE MERLUZA "NORMANDIA"  
POLLO AL VINO TINTO  
GULASH

MOUSSE DE CHOCOLATE  
FLAN AL CARAMELO  
HELADO VARIADO



TALON PATE  
SINISIMPUKKA VALKOSIPULIKASTIKE  
MAANKUNNAN KINKKUA "SERRANO"  
SINIHOMEJUUSTO SALAATTI  
KATKARAPUJ KERMA

GRILLATTUA MIEKKAKALA  
PIPPURIPIHVI (130GR)  
KALAFILE "NORMANDIA"  
KUKKOA VIINSSÄ  
GULASSIA

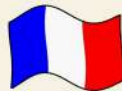
SUKLAAKIISSELI  
VANUKAS KARAMELLIKASTIKE  
JÄÄTELÖ



HUSETS PASTEJ MED COGNAC  
MUSSLOR MED VITLÖK  
SKINKA "SERRANO"  
GRÖNSALLAD MED ROQUEFORT  
RAKSOPPA

GRILLADE SWÄRDFISK  
PEPPARSTEK BIFF (130GR)  
FISKFILE "NORMANDIA"  
KYCKLING med RÖDVINSÅS  
GULASH

CHOKLAD MOUSSE  
KARAMELLPUDDING  
GLASS BLANDAD



TERRINE DE LA MAISON  
MOULES au beurre d'escargot  
JAMBON CRÛ SERRANO  
SALADE AU ROQUEFORT  
BISQUE DE CREVETTE

ESPADON GRILLÉ  
STEAK AU POIVRE (130GR)  
FILET DE MERLAN "NORMANDIE"  
POULET AU VIN ROUGE  
GULASH

MOUSSE AU CHOCOLAT  
CRÈME CARAMEL  
GLACE



PATE DE LA MAISON  
MOSSELEN MET KNOFLOOKBOTER  
SPAANSE RAUWE HAM "SERRANO"  
SALADE MET ROQUEFORT SAUS  
GARNALENSOEP

GEGRILDE ZWAARDVIS  
BIEFSTUK MET PEPERSAUS (130GR)  
VIS FILET "NORMANDIA"  
KIP IN RODE WYNNSAUS  
GOULASH

CHOCOLADE MOUSSE  
FLAN AU CARAMEL  
GEVARIEERD IJS



HAUSGEMACHTE PASTETE  
MUSCHLELN MIT KRAUTER BUTTER  
SPAHISCHER SCHINKEN "SERRANO"  
SALAT MIT ROQUEFORT SAUCE  
KRABBENSUPPE

GEGRILLTER SCHWERTFISCH  
PFEFFERSTEAK (130 GR)  
FISCHFILET "NORMANDIA"  
HÄHNCHEN mit ROTWEINSAUCE  
GULASCH

SCHOKOLADEN MOUSSE  
KARAMELPUDDING  
EISS BECHER



HJEMME LAVET PATE  
MUSLINGER I hvidløgsmør  
SPANSK SERANO SKINKE  
ROQUEFORT SALAT  
CREMET REJE SUPPE

SVAERDFISK STEAK  
PEBER STEAK (130GR)  
NORMANDIE FISKEFILET  
KYLLING I RÖDVINSISOVS  
GULLASCH

CHOKOLADE MOUSSE  
FLAN karamel crème  
IS



TERRINA DELLA CASA  
COZZE AGLIO E BURRO  
PROSCIUTTO DEL PAESE  
INSALATA AL ROQUEFORT  
CREMA DI GAMBERI

PESCE SPADA AI FERRI  
BISTECCA AL PEPE (130GR)  
FILETTO DI PESCE "NORMANDIA"  
POLLO AL VINO ROSSO  
GULASH

SPUMA AL CIOCCOLATO  
FLAN AL CARAMELLO  
GELATIVARI

# Postres Desserts

**Macedonia de fruta** ..... 5,50 €  
Homemade fruit salad                      Salade de fruits

**Helado** Vainilla, fresa, chocolate, nata o limon                      1 bola .. 2,25€                      2 bolas.... 4,50 €  
Ice-cream                      Glace

**Mousse de Chocolate** ..... 4,50 €  
Chocolate mousse                      Mousse au Chocolat

**Flan** ..... 4,50 €  
Caramel Custard                      Flan au caramel

**Plátanos Flambeados con helado** ..... 7,90 €  
Flambéd Bananas with ice-cream                      Banane Flambée avec glace

**Tarta de queso** ..... 5,50 €  
Cheese Cake,                      Gâteau au fromage

**Tarta de Manzana con helado** ..... 6,50 €  
Apple Cake with ice-cream                      Tarte aux pomme avec glace

**Tarta Helada al Whisky** ..... 6,50 €  
Whisky Ice cake                      Gâteau glace au whisky

**Copa Bodegon** ..... 7,90 €  
Macedonia de fruta, Helado, Caramelo y nata  
Fruit salad, Ice-cream, Caramel and Whipped cream  
Salade de fruits, Glace, Caramel et Chantilly

**Copa Rugby** ..... 7,90 €  
Helado, Jarabe al Coñac casero, Nata montada, y Ciruelas Maceradas en Coñac  
Ice-Cream, homemade Cognac Syrup, Whipped Cream and Plums macerated in cognac  
Glace, Sirop maison au Cognac, Chantilly et Pruneaux au Cognac.

**Melocoton Melba** ..... 7,90 €  
Melocoton, Helado, Sirope de Fresa y Nata montada  
Peach, Ice-cream, Strawberry Syrup and Whipped Cream  
Pêche. Glace, Sirop de Fraise et Chantilly

**Banana Split** ..... 7,90 €  
Platano, Helado, Sirope (fresa, chocolate o caramelo) y Nata montada  
Banana, Ice-cream, Syrup (strawberry, chocolate or caramel) and Whipped Cream  
Banane, Glace, Sirop (fraise, chocolat ou caramel) et Chantilly

**Coronel** ..... 7,00 €  
Helado de limon y Vodka  
Lemon sorbet and Vodka  
Sorbet de citron et Vodka

TAX INC / IVA INC



# **Carta de vinos**

**Bodegón  
de  
Fabrice**





## Vinos Blancos/White Wines



### Castilla La Mancha

*Castillo de Benizar* - D.O. La Mancha - ..... 2,90€ ..... 13,00€

Macabeo

### Castilla León

*Acantus* - V.T. Castilla León- ..... 2,90€ ..... 13,00€

Sauvignon Blanc

*Emparrado (Semidulce)* - D.O. Rueda - ..... 2,90€ ..... 13,00€

100% Verdejo

*Dilema* - D.O. Rueda - ..... 3,50€ ..... 14,50€

Verdejo

### Cataluña

*San Valentín (Semiseco)*, -D.O. Catalunya - ..... 8,00€ 15,00€

Garnacha Blanca y Parellada

*Viña Sol* - D.O. Catalunya - ..... 8,00€ 15,00€

Garnacha Blanca y Parellada

*Atrium* - D.O. Penedés - ..... 18,00€

Chardonnay

### Rioja

*Marqués de Cáceres* - D.O.C. Rioja- ..... 8,00€ 15,00€

Viura

*Monopole* - D.O.C. Rioja - ..... 16,00€

Viura

## Vinos Rosados/Rosé Wines



*Castillo de Benizar* - D.O. La Mancha - ..... 2,90€ ..... 13,00€

Cabernet Sauvignon

*De Casta* - D.O. Catalunya - ..... 8,50€ 15,00€

Garnacha

*Marqués de Cáceres* - D.O.C. Rioja - ..... 8,50€ 15,00€

Garnacha y Tempranillo

*Mateus Rosé* -Portugal - ..... 14,00€

Tinta Roriz, Touriga Nacional, Bastardo

## Vinos Tintos/Red Wines



### Castilla La Mancha

*Castillo de Benizar* - D.O. La Mancha- ..... 2,90€ ..... 13,00€

Tempranillo

*Estola Gran Reserva* - D.O. La Mancha- ..... 15,00€

Tempranillo

### Catalunya

*Sangre de Toro* -D.O. Catalunya - ..... 8,00€ 15,00€

Garnacha y Cariñena

*Atrium Merlot* -D.O. Catalunya - ..... 18,00€

Garnacha y Cariñena



## Vinos Tintos/Red Wines



### La Rioja

|                                                                                  |       |        |
|----------------------------------------------------------------------------------|-------|--------|
| <i>Azabache</i> - D.O.C. Rioja - .....<br>Tempranillo                            | 2,90€ | 14,00€ |
| <i>Marqués de Cáceres</i> Crianza - D.O.C. Rioja .....<br>Garnacha y Tempranillo | 9,00€ | 18,00€ |
| <i>Malpastor</i> Crianza - D.O.C. Rioja - .....<br>100% tempranillo              |       | 18,00€ |
| <i>Faustino V</i> - D.O.C. Rioja - .....<br>Tempranillo y Mazuela                |       | 23,00€ |
| <i>Muriel</i> Gran Reserva - D.O.C. Rioja - .....<br>Garnacha y Tempranillo      |       | 32,00€ |

### Castilla y León

|                                                                                          |       |        |
|------------------------------------------------------------------------------------------|-------|--------|
| <i>Camino de Castilla</i> Roble- D.O. Ribera del Duero - .....<br>Tempranillo            | 3,50€ | 14,50€ |
| <i>Celeste</i> Roble - D.O. Ribera del Duero - .....<br>100% Tinta del País              |       | 18,00€ |
| <i>Portia</i> Roble - D.O. Ribera del Duero - .....<br>Tempranillo                       |       | 18,00€ |
| <i>Camino de Castilla</i> Crianza - D.O. Ribera del Duero - .....<br>Tempranillo         |       | 16,00€ |
| <i>Mataveras</i> 9 Meses - D.O. Ribera del Duero - .....<br>100% Tinta del País          |       | 30,00€ |
| <i>Camino de Castilla</i> Reserva - D.O. Ribera del Duero - .....<br>100% Tinta del País |       | 22,00€ |

### Chile

|                                                                       |  |        |
|-----------------------------------------------------------------------|--|--------|
| <i>Gato Negro</i> , - D.O. Valle Centra - .....<br>Cabernet Sauvignon |  | 15,00€ |
|-----------------------------------------------------------------------|--|--------|

### Francia

|                                                                                                      |  |        |
|------------------------------------------------------------------------------------------------------|--|--------|
| <i>Fontbreuil Bordeaux Supérieur</i> - A.O.C. Bordeaux - .....<br>Cabernet Sauvignon, Franc y Merlot |  | 15,00€ |
| <i>Les Argelieres</i> , Vin de France -Languedoc - .....<br>Pinot Noir                               |  | 22,00€ |
| <i>Côtes du Rhône</i> Reserve, A.O.C. Côtes du Rhone .....<br>Garnacha, Syrah y Monastrell           |  | 24,00€ |

### Vino desalcolizado

|                                                                              |  |        |
|------------------------------------------------------------------------------|--|--------|
| <i>Natureo 0.0 Alcohol</i> -Cataluña - .....<br>Garnacha, Syrah y Monastrell |  | 16,00€ |
|------------------------------------------------------------------------------|--|--------|

## Vinos Espumosos/Sparkling Wines



|                                                                                          |       |        |
|------------------------------------------------------------------------------------------|-------|--------|
| <i>Terrer de la Creu</i> Brut Nature - D.O. Cava- .....<br>Parellada, Macabeo y Xarel.lo |       | 18,00€ |
| <i>Oriol Rossell</i> Brut Rosat - D.O. Cava - .....<br>Pinot noir y Garnatxa Negra       |       | 24,00€ |
| <i>Visiega</i> Brut - D.O. Cava - .....<br>Macabeo, Xarel.lo, Parellada                  | 3,20€ | 14,00€ |