





TAPAS

Mini cornet filled with sea bass and langoustine ceviche and coconut foam. (1u) <i>Allergens: Gluten, fish, crustacean and sulphites</i>	7,00
Toasted crispy bread with tomato and olive oil. <i>Allergens: Gluten</i>	  7,00
“Patatas bravas” with chili mayonnaise and charcoal aioli. <i>Allergens: Eggs, dairy and gluten</i>	 10,50
Truffled open omelette, porcini and sunchoke chips. <i>Allergens: Eggs, dairy and sulphites</i>	 16,50
Cold slices of foie gras with PX reduction and crunchy toast. <i>Allergens: Sulphites and gluten</i>	19,00
Iberian ham.	25,00
Creamy cod croquette and horseradish sauce. (1u) <i>Allergens: Dairy, fish, gluten and sulphites</i>	3,00
Brioche bun with steak tartare, truffle, foie and sherry mayonnaise. (1u) <i>Allergens: Egg, soya, lactose, gluten, fish, sulphur dioxide and sulphites</i>	9,50
FORN tuna tartare. <i>Allergens: Fish, sesame, soya and sulphites</i>	21,00
Breaded prawns, parmesan sauce, mint oil and tomato powder. <i>Allergens: Gluten, eggs, crustaceans and dairy products</i>	19,50
Seared scallops with smoked cauliflower puree and warm bacon and date vinaigrette. <i>Allergens: Dairy, sulfites and molluscs</i>	19,50
Grilled octopus, potato parmentier and sobrasada oil. <i>Allergens: Molluscs, dairy and sulphites</i>	21,00
Mini beef burger, smoked cheese, caramelized onion and shiso leaf. (1u) <i>Allergens: Gluten, fish, molluscs, eggs, dairy and soya</i>	6,50
Iberian pork skewer with paprika marinade, pickled onion and confit potatoes. <i>Allergens: Sulphites and celery</i>	16,00
Roasted chicken and curry cannelloni, lemon-thyme béchamel and mushroom carpaccio. <i>Allergens: Gluten, dairy, eggs and sulphites</i>	16,50

STARTERS

- Organic tomato and burrata salad, pickled fruit,
spring onion and basil oil.  17,50
Allergens: Dairy
- Zucchini cannelloni stuffed with cashew cheese and shitake with
smoked tomato emulsion.   16,50
Allergens: Nuts, sulphites and soya
- Roasted pumpkin, smoked feta cream, onion confit and
balsamic gastrique.  16,00
Allergens: Dairy, nuts and sulphites
- Wonton ravioli stuffed with scallop and shallot and seafood cream. 19,00
Allergens: Crustaceans, molluscs, gluten, sulphites, fish, celery, egg, soya

MAIN COURSE

- Potato gnocchi with lemon butter and sautéed mushrooms.   18,00
Allergens: Gluten, nuts, sulphites and soya
- Casareccia with Iberian sausage ragu, burrata and rocket pesto. 19,50
Allergens: Gluten, celery, sulphites, nuts and dairy products
- Grilled turbot, courgettes in different textures,
roasted fishbone sauce with smoked butter. 28,00
Allergens: Fish, sulphites, soya and dairy products
- Roasted sea bass, Japanese mushroom stew and celery purée. 27,50
Allergens: Fish, soya, celery, dairy and sulphites
- Grilled salmon with beetroot puree, green asparagus and
tarragon emulsion. 26,50
Allergens: Fish, eggs, soya, sulphites and mustard
- Braised lamb with chanterelles and parsnip purée. 28,00
Allergens: Dairy products, sulphur dioxide and sulphites, celery
- Roast suckling pig, sautéed cauliflower with green beans,
yogurt vinaigrette and vadouvan spices. 30,50
Allergens: Dairy, soya and sulphites
- Premium beef fillet steak, maitake mushrooms,
sauteed potatoes and truffle sauce. 29,50
Allergens: Dairy and sulphur dioxide and sulphites

Prices in Euro incl. VAT/ Bread and appetiser 2,90€

 Vegetarian

  Vegan

 Adapt. Vegan/Veget