

# Menu

## STARTER

Burrata cheese on beet salmorejo with Kalamata olives, croutons and coriander oil

## HALF PORTIONS MAIN DISHES

Grilled turbot with purple potato textures and Meunière sauce with hazelnuts

Beef sirloin with truffled potato millefeuille, demi-glace and foie gras

## DESSERT

Cheesecake

Mini *Gintonic* de *Bombay* or Mini *St. Germain Spritz*

## CELLAR

White wine Ardra [*D.O Rueda*]

Red wine Arnegui [*D.O La Rioja*]

Water, soft drinks, beer and coffees

**60 €/pax**

[10% VAT not included]