

## STARTERS

15€

Cream of the day, Gazpacho, Vichyssoise

Crispy Brie salad with quince chutney  
Nut vinaigrette

Salmon tartar with avocado and asian vinaigrette  
*(accompanied with seaweed pan de cristal  
"bread with a crispy crust and soft,  
honeycombed interior")*

Egg at low temperature with mashed potatoes,  
truffle and crunchy vegetables

Veal sweetbread with mushrooms, vegetables  
Soy vinaigrette

Artichokes sautéed with iberian ham,  
tender scallions  
White wine sauce

Creamy rice with iberian upper loin and girgolas  
*(local mushrooms)*

Soller red prawn cannelloni with  
mushrooms, vegetables  
Prawn foam with nutmeg

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*If you wish a vegetarian option, please ask for our  
vegetarian menu. Do not hesitate to contact our Maître.*

**Full menu 40€**

All prices include salads buffet

## FISH

22€

Cod with baked majorcan potato  
and sautéed vegetables

Scallops with celery, sautéed artichokes  
and green beans  
Sweet wine sauce

Red mullet fillets with creamy fish broth rice

Gilt-head bream fillet with sautéed green aspara-  
gus, mushrooms, tender onions

Sea bass with wheat mousse, edamame beans  
and glazed rosemary cherry tomatoes

Hake fillet with baked potato,  
sautéed wild mushrooms  
crunchy vegetables

Sole meunière  
*(Served with potatoes à la boulangère  
and vegetables)*

## PLATES TO SHARE FOR 2 PAX

44€

Sea bass

Gilt-head bream

Grilled, cooked in salt, steamed

*(served with glazed potato  
and sautéed vegetables)*

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## MEATS

22€

Veal sirloin with foie,  
potatoes and vegetables  
Port wine sauce

Chicken supreme with creamy carnaroli rice,  
mushrooms and langoustine

Roasted duck magret à l'orange

Lamb fillet with sautéed beans,  
mushrooms and tender beans  
Truffle sauce

Roasted veal cheeks with mashed potato,  
turnip and carrot

Lamb with a pistacho crust,  
potatoes and vegetables  
Thyme sauce

Grilled majorcan suckling pig with  
potato terrine, spinach and quince

## PLATES TO SHARE FOR 2 PAX

44€

Ox t-bone

Veal chateaubriand

*(Served with baked potato,  
vegetables and bearnaise sauce)*

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## DESSERTS

8€

Hazelnut brownie  
with caramel ice cream

Williams pear crumble  
with almond ice cream

Majorcan almond cake with cinnamon ice cream

Fruit salad with lemon sherbet

White chocolate spongecake  
with lime and berry sherbet

Baked apple tartlet with vanilla  
bourbon ice cream

Selection of national cheeses  
*(served with grapes, quince, and crackers)*

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