



A la Carte ...

€uro

STARTERS

<i>Foie gras parfait wrapped in bread of figs from Porreres with gold crisp</i>	<i>27,00</i>
<i>Yellow-tail tartar with dates, orange peel and mangetouts with caviar Nacari</i>	<i>29,50</i>
<i>Stew of beef's cheeks and foie gras with purée of sweet potato and "butifarrón"</i>	<i>32,50</i>
<i>Variation of lobster scented with lemongrass with light cream</i>	<i>29,50</i>

FISH

<i>Monkfish medallion in almond and garlic crust, with tomatoes</i>	<i>36,50</i>
<i>Wild sea bass with lemongrass and squid risotto</i>	<i>37,00</i>
<i>Grilled Mediterranean fish with parsnip purée</i>	<i>38,50</i>

MEAT

<i>Our Rossini beef tenderloin in truffle and foie gras sauce</i>	<i>39,50</i>
<i>Rack of lamb in olive crust with rosemary sauce</i>	<i>38,50</i>
<i>Pigeon from Navarra wrapped in pastry with Majorcan red wine sauce</i>	<i>40,50</i>

8% vat included

Our Chef's Tasting Menu
For the whole table only

***Yellow-tail tartar with dates, orange peel and
mangetouts with caviar Nacarí***

* Glass of Macia Batle Blanc de Blancs. DO.Binissalem

***Stew of beef's cheeks and foie gras with purée of sweet potato
and "butifarrón"***

* Glass of Marques de Riscal (Limousin). D.O. Rueda

***Monkfish medallion in almond and garlic crust,
with tomatoes***

* Glass of Atrium Chardonnay. Bodegas Torres

***Pigeon from Navarra wrapped in pastry
with Majorcan red wine sauce***

* Glass of Anima Negra II.

Tasting selection of our desserts

* Glass of Gran Feudo. Bodegas Chivite

Tasting menu price : 99,00€ (8% vat included)

Tasting menu with selected wine by the glass,
water and coffee included : 155,00€ (8% vat included)

***We have a Vegetarian Menu available, please do not hesitate to ask
our Maître d'hotel***

Out of consideration for other guests we would ask that you leave your mobile
phone with our hostess. She will be more than happy to let you know
whenever your phone rings.

No smoking is permitted inside the building.
You are welcome to smoke on our terrace.

With our best wishes,

Chef Guillermo Méndez & all his team