

## WEEKEND MENU

Evenings until 20:30h

### STARTERS

*Salad with fresh mushrooms, cured sheep cheese and nuts*

*Steamed small mussels with black pepper*

*Cod croquettes with roasted garlic aioli*

*Sweet corn creamy soup with duck foie-gras*

*+2,00€ supplement*

*Roasted duck meat cannelloni with pine nuts and raisins*

*+3,00€ supplement*

### MAIN COURSES

*Seabream with hazelnuts, almonds and caramelized onions*

*Cod with garlic au gratin, tomato sauce and potatoes*

*Juicy and roasted beef cheek slices*

*Roasted shoulder of lamb with potatoes and shallots*

*+5,00€ supplement*

*Paella "Mixta" meat and seafood (min. 2 people)*

*+5,00€ supplement per person*

### DESSERTS

*Crema catalana*

*Creamy yogurt with orange jam and cookies*

*Persimmon quince with mascarpone cheese, honey and cinnamon sauce*

*White chocolate pannacotta with red fruits*

*+3,00€ supplement*

*All chocolate | Chocolate fondant cake, ice cream and cookie*

*+3,00€ supplement*

**25,00€**

VAT included

*Bread and water included*