



LUNCH & DINNER MENU

MENU

Please, make your own menu by choosing an appetizer,
a entrée and a dessert.

WINE SELECTION

A selection of wines is included and detailed in our menus.
Gema Vela, our Head Sommelier, proposes the following suggestions:

La Poda

Supplement per person: 4,50 €

Fuente Elvira Verdejo

D.O. Rueda

Páramo de Guzmán Crianza

D.O. Ribera del Duero

El Cuajado

Supplement per person: 6,90 €

Mas Pons Chardonnay

D.O. Penedés

Viña Lanciano Reserva

D.O. Ca. Rioja

La Vendimia

Supplement per person: 9,50 €

Lagar de Costa Albariño

D.O. Rias Baixas

Raíz Reserva

D.O. Ribera del Duero

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LISBON

Appetizers

Seafood Soup

“Torta del Casar” Goat Cheese Cream Soup, Grapes and Toast Almonds

“Navarra Style” Vegetable Stew

“Caprese” Salad, Balsamic Vinaigrette and Pine Nuts

Entrées

Sautéed Prawns and Squid, Potatoes and Virgin Olive Oil

Pan Grilled Scallops, Creamed Potatoes and Sea Urchin “Yolk”

Braised Veal con Creamed Carrots and Toast Sesame

Lamb Roll, Glazed Vegetables and Roast Juice

Desserts

Almond Cake and Fine Herb Grappa Sauce

Custard served with Honey and Red Fruits

Chocolate Mousse, Light Spiced Cream

Coffee, Infusions and Mignardises

Wines

Castillo de Perelada Blanc de Blancs - D.O. Ampurdán

Lan Crianza - D.O.Ca. Rioja

Price per person :90 € VAT included

Waiter service included

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CARCASSONNE

Appetizers

Watermelon and Strawberry Cold Soup, Pistacho Powder
Grilled Green Asparagus and Cardamom Hollandaise Sauce
Mango and Smoked Duck Ham Salad with Walnuts
“Escalibada“ Roasted Vegetable Salad, Confit Cod and Tender Lettuces Bouquet

Entrées

Pan Grilled Gilthead Bream served with “Bilbaína” Olive Oil and Vinegar Sauce
“Galician Style “ Stuffed Loin of Hake with Spider Crab
Grilled Iberian Pork Loin, Acacia Honey Sauce and Eggplant “Caviar”
Milanese Style Veal Osso Bucco

Desserts

Opera Cake
Hazelnut Mousse, Red Fruits Coulis
Ritz Style Millefeuille Cake, Orange Blossom Sauce
Coffee, Infusions and Mignardises

Wines

Castillo de Perelada Blanc de Blancs - D.O. Ampurdán
Lan Crianza - D.O.Ca. Rioja

Price per person : 102 € VAT included
Waiter service included

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MADEIRA

Appetizers

Grilled Octopuss Salad, Tender Potatoes and Paprika Mayonnaise
Prawn Carpaccio, Sweet Corn Emulsion and Pumpkin Seeds
Duck Foie Gras Terrine, Caramelized Banana and “Casta Diva” Sweet Wine Pearls
Stuffed Fresh Pasta with Ricotta Cheese, Tartufo Oil, Pumpkin and Walnuts

Entrées

Cod Loin, Manchegan Style Ratatouille and Meat Juice
Galician Monkfish “Osso Bucco”, Parsley Sauce and Peas
Beef Loin Cube, Zucchini, Carrot, Spring Onion and Rioja Red Wine Reduction
Poulard Stuffed with Seasonal Mushrooms, Muscat Sauce

Desserts

Cheese and Honey Mousse, Raspberry Coulis
Toasted Vanilla Cream with Caramelized Walnuts
Black Forest Cake, Cherry Sauce

Coffee, Infusions and Mignardises

Wines

Castillo de Perelada Blanc de Blancs - D.O. Ampurdán
Lan Crianza - D.O.Ca. Rioja

Price per person : 114 € VAT included
Waiter service included