



DECEMBER *Menu*

Chef's Compliment with Sparkling bubbles

Palate Cleanser Between Starter and Main course

**Choose 1 dish in each
course*

FIRST COURSE

Lobster Bisque - Rich Lobster Bisque with Lobster
claw meat;

Fresh Tuna Tartar, Guacamole home made toasts;

Moules Marinieres - Steamed mussels in rich
white wine sauce;

Wild Mushroom Risotto with Black truffle puree
and parmesan;

Seared Scallops, veggies, Saffron sauce, toasted
hazelnuts and crispy serrano ham;

Baked Brie with puff pastry, home made jam and
fresh bread (to share);

Pil Pil Prawns in Rich spicy and garlicky sauce





MAIN COURSE

Beef Tournedos Rossini, Foie Gras, Truffle Creamy potatoes, Pearl onions, Long Stem Broccoli, Red wine sauce;

Braised Beef Cheeks in rich Red wine sauce , creamy potatoes, crispy onions, chives;

Braised Angus Beef Short Rib, Truffle Creamy Potatoes and Bordelaise sauce;

Chicken Coq Au Vin - Premium chicken, red wine, chestnuts, Mushrooms, Pearl onions, Bacon ;

Seared Sesame Crusted Tuna, Butter Sautee Zucchini and Carrots, White wine sauce;

Crispy Skin Sea Bass or Salmon, Butter poached Prawn, Beurre blanc;

Cauliflower Steak with Romesco Sauce - Seasoned Steak with Rich roasted pepper sauce, Rucola, chimichurri and toasted nuts

DESSERT

Chocolate Lava Cake, rich dark chocolate with dollop of Vanilla Bean Ice Cream;

Classic Vanilla Creme Brulee;

Pavlova with Greek Yoghurt sauce and Fresh Berries;

Very Tasty Carrot cake;

Lime Tart with Lotus cookies

**Price per person 100-110
euros + IVA*

