


## The tasting menus...



... the seasonal	90	... the vegetable garden 	68
Butifarrón • Squid • Xeixa Blinis		Beet tartar • Soufflé potato	
Lamb carpaccio • Foie gras		Ajoblanco • Cherry	
Carrot cream soup • Amberjack		Tomato salad	
Guinea fowl • Spiny lobster • Truffle		Aubergine • Ruat Cheese	
Seabream • Aubergine • Allioli		Egg • Beluga lentils • Onion Pilpil	
Suckling pig • Apricot • Tokaji		Risotto • Pesto • Courgette	
		Mahon cheese • Fig	
		Almond • Peach • Honey	
		Whisky tart	
		Petit-fours	

---



## A la carte...

Included services: Bread and Son Brull olive oil, snacks, appetiser of the day, sweet appetiser and petit-fours. VAT included.

### Starters...

Duck cannelloni • Black chanterelles – <u>Starter of the day</u>	26
Tomato salad 	20
Aubergine • Ruat Cheese 	20
Carrot cream soup • Marinated Amberjack	23
Guinea fowl • Spiny lobster • Truffle	28

### Main courses...

Egg • Beluga lentils • Onion Pilpil 	25
Risotto • Pesto • Courgette 	25
John Dory Majorcan style – <u>Dish of the day</u>	37
Seabream • Aubergine • Allioli	35
Suckling pig • Apricot • Tokaji	35
Fillet of beef • beet • Marrow Béarnaise	36
Roasted shoulder of lamb from Pollensa – for 2 persons	70

### Desserts...

Banana • Almond – <u>Dessert of the day</u>	16
Mahon cheese • Fig	16
Chocolate • Coffee	16
Almond • Peach • Honey	16
Whisky tart	16

 Suitable for vegetarians

\* We have at your disposal detailed information concerning the presence of allergens.