



CONVENTION MENU

STARTER

TO CHOOSE

Burratina with roasted aubergine cream and tomato mousseline
Beetroot tartare with wholegrain mustard vinaigrette and yogurt sauce with citrus notes
Seasonal vegetable soup with sous vide egg and Iberian ham shavings
Tagliatelle carbonara with Iberian pancetta and green asparagus
Pumpkin and seasonal vegetable risotto with goat cheese
Tomato, tuna belly and spring onion salad

MAIN COURSE

TO CHOOSE

Creamy fish and seafood rice
Cod au gratin with garlic mousseline
Iberian pork sirloin au jus with mashed potato
Grilled veal entrecote with roasted potato
Mediterranean fideuá with aioli
Grilled sea bass with squid and clam stew
Veal cheek with potato and mushroom purée

DESSERTS

TO CHOOSE

Assorted fruit brochette
Thin custard and baked apple tart with vanilla ice cream
Red berry pannacotta with crumble
Chocolate coulant with ice cream

DRINK

Water, soft drink, beer, red wine or white wine

38,00€ - 10% VAT not included

*Some of our dishes may contain ingredients that cause food intolerances or allergies. Please consult our team.