



GRILL

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GASTRONOMIC MENU

Cold Cream of Pumpkin and Corn Soup  
*Scallop Escabeche*

Lobster and Crab  
*Sherry Wine*

Sautéed Prawns and Spinach  
*Gruyère Cheese*

Sole Roll  
*Jabugo Purée and Seafood Butter*

Warm Foie Gras  
*Toast, Tomato and Virgin Oil*

Roast Pigeon  
*Vegetables and Reduced Jus*

Air of Lemon Verbena  
*Cocoa Sorbet*

Citrus Cake

Petit Fours  
❖

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Cover Charge, € 5

We have all the necessary information regarding  
allergens available upon request.

❖ Ovo-lacto-vegetarian | ● Healthy

Only available if ordered by the entire table

*Price per person*

€ 98

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COLD STARTERS

Cream of Celery Root Soup  
*Vanilla*  
€ 15

Duck Foie Gras Terrine  
*Tomato Jam and Spice Bread*  
€ 42

Red Tuna Tiradito  
*Lime, White Sesame and Teriyaki Sauce*  
€ 38

Lobster and Salmon Salad  
*Avocado and Trout Roe*  
● € 44

Lobster and Crab  
*Sherry Wine*  
● € 44

Scallop Tartare  
*Guacamole, Sweet Apple and Citrus*  
● € 38

'MC' Smoked Salmon  
*Sour Cream and Warm Toast*  
€ 34

Seasonal Salad  
*Feta Cheese and Basil Vinaigrette*  
●● € 27

Terrine of Riofrío Caviar  
*Blinis and Sour Cream*  
€ 185

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WARM STARTERS

Cream of Lobster Soup  
*Fresh Cream & Lobster Flakes*  
€ 21

Beef Consommé  
*Baby Vegetables and Black Truffle Jus*  
● € 15

Cheese Soufflé au Parmesan  
*(20 Minutes)*  
● € 27

Fresh Egg Pasta  
*Lobster and Basil*  
€ 47

Creamy Red Prawn Risotto  
*Parmesan Cheese*  
€ 45

Warm Duck Liver  
*Toast with Tomato and Olive Oil*  
€ 39

Jumbo Prawn and Leek Ravioli  
*Seafood Butter Sauce*  
€ 32

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MAINS

Grilled Seafood Platter  
*Coriander Mojo Sauce*  
€ 57

Gilt-Head Bream and Red Prawn Brochette  
*Tomato and Fresh Basil*  
€ 45

Pan-Seared Sea Bass Fillet  
*Crunchy Spinach and Sea Urchins*  
● € 48

Sole Role  
*Creamy Porcini and Truffle Butter*  
€ 50

Baked Turbot Fillet  
*Sautéed Potatoes with Dill*  
● € 49

Suckling Lamb Shoulder  
*Country Salad*  
€ 49

Veal Fillet Steak  
*Morels Sauce with Tagliatelle*  
€ 46

Roast Pigeon  
*Iberian Parmentier and Vegetables*  
€ 44

Beef Cheeks in Red Wine  
*Portobello Mushrooms*  
€ 40

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FROM THE GRILL

Grilled Veal Paillard  
*Thyme*  
● € 39

Tournedos  
*Rock Salt and 'Diabla' Sauce*  
€ 46

Lamb Cutlets  
*Mint Sauce*  
€ 44

Beef Fillet Steak Brochette  
*Fine Herbs*  
● € 40

Char-Grilled Grain Chicken  
*Boneless*  
● € 30

Entrecôte Roque  
*Argentine Sauce*  
€ 42

Veal Cutlet  
*Rosemary*  
€ 46

Châteaubriand  
*Béarnaise Sauce*  
€ 48 p.p.

*Served with Potatoes and Vegetables.  
Diabla, Béarnaise or Argentine Sauce.*

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GARNISHING

Panaché of Vegetables

•• € 14

Fresh Broccoli

•• € 12

Creamed Spinach

• € 14

Sautéed Mushrooms

•• € 12

Potato Purée

• € 9

French Fries

• € 10

Oven Fried Potatoes

• € 9

Steamed Potatoes

• € 9

Penne Pasta with Cheese and Truffle Oil

• € 14

Boiled Rice

• € 9

“Dressing for dinner is like  
taking off the day’s worries  
and slipping into a relaxed and  
celebratory evening mood.”

Prince Alfonso von Hohenlohe

