

### Appetizers for sharing

✘ Spanish sausage meat (pork, garlic and paprika) with fresh scrambled eggs

Sautéed prawns with caramelized onions tossed into fresh scrambled eggs topped with crispy, sweet fried onions

Deep fried bechamel croquettes with cod fish and leeks

Deep fried bechamel croquettes with cured beef and fairy ring mushrooms

✘ Our homemade pate with wild berry preserves

✔ ✘ Sautéed vegetables and tofu moistened with tamarind dressing and topped with cashews

Full serving 14,90 Half serving 8,50

✘ Pickled rarebit served on a bed of purple cabbage and apple sprinkled with caramelized pumpkin seeds  
16,50

✔ ✘ Burrata (premium Italian mozzarella) with tomato tartar, Italian charcuterie and pesto  
18,25

### Our House Cured Meats

✘ Duck breast thinly sliced and served with foie shavings, and fresh green sprouts  
22,50 (half portion 11,75)

✘ Lightly smoked cow tongue with toasted almonds, capers and fresh dill  
17,50

### Chef's Menu

(served until 15:00 at lunch and 22:00 at dinner)

This menu consists of 5 courses; an appetizer, first course, fish, meat and dessert accompanied by mineral water, red and white wines as well as coffee and after dinner liqueur  
52,50

This menu must be served to everyone at the table. The dishes are proposed according to your preferences. If you do not like or cannot eat certain foods please let us know!

Please ask your waiter for today's proposal

### Individual Samplings

✔ ✘ Smoked salmon with mango pumpkin chutney, salmon roe and fresh dill  
7,95

✘ Suckling pig simmered in a Thai red curry sauce served with fried noodles and fresh lime  
8,25

✘ Pickled sardine filets with fresh orange slices cream cheese and sprouts  
7,60

✘ Traditional Segovian large white bean stew with pork and smoky paprika  
9,20

Crispy crepe sac filled with prawns and peppers  
4,30

Toasted slice of brioche with Norway lobster, hollandaise sauce  
9,80

Filet mignon tartar in fried Chinese bread with quail egg yolk  
8,50

✘ Wild mushroom risotto with zucchini, Parmesan and white truffle olive oil  
7,50

✔ Vegetarian or adaptable

✘ No Gluten

These prices include tax

These symbols are an indication of the ingredients.  
We do not have a separate production line for allergen free foods.

## Fish

- × Grilled John Dory with almond and prawn risotto, white wine aioli and spaghetti seaweed  
26,90
- × Braised cod with two different sauces, sautéed kale and wild mushrooms  
25,70
- × Grilled turbot with green asparagus and jumbo shrimp  
26,80
- × Tuna tataki with sesame, pasta salad and capers  
24,90

## Traditional Roasted Meats

(Please call ahead to order as roasting time is minimum 180 min.)

- × Suckling pig  
27,50
- × Quarter of roasted baby lamb (serves two)  
58,50

## Meat

- × Grilled filet mignon with a wedge of foie, potato garnish and stewed baby onions  
30,90
- Matured sirloin steak with baked baby potatoes and red mojo sauce
- × Aged beef (intense flavor) sirloin steak with garnish  
34,90
- × Crispy suckling pig slow baked in milk then fried with sour apple and passion fruit garnish  
27,50
- × Baby lamb shoulder slow baked (12 hours) with honey and rosemary  
29,90
- Stewed ossobuco with cheese and pepper tagliatella  
23,90

## Side dishes and salads to accompany our roast meats

- ✔ × Our homemade French fries  
6,90 half portion 4,50
- ✔ × Simple salad made with lettuce, tomato and onion  
6,90
- ✔ × Chef salad with tuna, corn, peppers, hard-boiled egg, olives and asparagus  
9,50

Serving of bread 1,85

- × Serving of gluten free bread 2,00

## Children's menus

### Menu 1

Combination plate with a small serving of pasta with tomato sauce, breaded Spanish dumplings, one grilled pork sirloin filet and French fries

- × Ice cream

18,90

### Menu 2

Pasta with tomato sauce and chorizo (Spanish sausage)

- × Three grilled baby lamb chops with French fries

- × Ice cream

23,90

- ✔ Vegetarian or adaptable
- × No Gluten

These prices include tax.

These symbols are an indication of the ingredients.  
We do not have a separate production line for allergen free foods.