



Appetizers

Fried Shrimps, Sweet-and-Sour Sauce 9€
Shoulder of Ibero Bellota Ham served on a Slate Platter 12 €

Arrival on the Island (Starters)

Melon Soup, Crunchy Citrus with Spices 8 €
Duck Foie Gras Terrine, Farmhouse Loaf 17 €
Cake of French Crepes filled with Vegetables, Balsamic Vinegar 9 €
Swordfish Carpaccio, Capers and edible Flowers 14 €
Harlequin of Tomatoes with Smoked Mozzarella 12€
Prawns with Tzatziki Sauce (Yoghurt, Cucumber and Tomatoes), Fresh Mint 11 €

Greedy Dishes

Traditional Gratin of Macaroni, Salad and Parmesan Cheese 15 €
Caesar Salad 17 €

Around The Island (Fish dishes)

Large Prawn Wok flavoured with Citronella 25 €
Butter Pan-fried Cod, Mashed Potatoes 25 €
Bass Filet with “Sauce Vierge” (olive oil, Lemon, Basil and Tomato), Artichoke Polenta 25 €
Salmon cooked “ à l’Unilatéral”, Tomatoes Clafoutis 25 €
Grilled Mackerel with Fresh Herbs, Black Quinoa Taboulé 25 €

On the Island (Meat dishes)

The Traditional Beef Filet, « Béarnaise » Sauce, Crusty Potatoes 30 €
Breast of Chicken with Eggplant, Coriander sauce 19 €
Veal Best-end-of-Loin covered with Parsley, Peas 25 €
Milk-fed Leg of Lamb, Large Salad 23 €
Raw Beef Steak Tartar, French Fries and Green Salad 19 €





Desserts

- Selection of Mature Cheeses 9 €**
- Redberry Cappuccino 12 €**
- Chocolate Cake with Custard 10 €**
- Soft Caramel Cake, Vanilla Ice Cream 10 €**
- Apricot Tart, Nougat Ice Cream 10 €**
- Fresh Fruit Salad 10 €**
- Gourmet Coffee**
- (5 baby desserts & espresso) 9 €**
- Selection of Ice Creams & Sherbets 7 €**
(Chocolate, vanilla, raspberry, strawberry, coffee, lemon, mango)

CHILDREN MENU

12 €

Cod Fish

or

Ground Steak

or

Chicken-Skewer

**(With colored Pasta,
Vegetables or French Fries)**

Ice Cream

(Vanilla & Strawberry or Chocolate)

or

Kid Waffle

