

GROUP MENU

STARTER

COMBINADO

GLASS OF ASPARAGUS SOUP WITH CREAM OF GARDEN PEAS & TARRAGON

+ MAKE A CHOICE:

SCANDINAVIAN TARTARE

WITH MANGO, ZUCCHINI, SMOKED SALMON & COCKTAIL SAUCE

OR

ROASTED VEGETABLES (VEGAN)

VARIOUS VEGGIES WITH LEMON MAYONNAISE

OR

COSTILLAS IN THAI MARINADE

ORGANIC PORK RIBS

MAIN COURSE

SIRLOIN STEAK CAFÉ DE PARIS

ANGUS SIRLOIN, GRILLED, CAFÉ DE PARIS SAUCE, SALAD & FRIES

OR

ZARZUELA

SPANISH FISH STEW, SEAFOOD, TOMATO CARROT SAUCE, FENNEL, PAPRIKA & PATATAS

OR

THAI ASPARAGUS CURRY

GREEN CURRY, ASPARAGUS, GARDEN PEAS, SPINACH, JACKCHUNKS, COCONUT MILK, RICE,
VEGAN PRAWN CRACKERS & PICKLED CUCUMBER SALAD

DESSERT

MONCHOU D'AMOUR

MONCHOU PIE WITH MANGO & WHIPPED CREAM

OR

CHOCOLATE MOUSSE (VEGAN)

WITH SALTED CARAMEL & SPECULOOS CRUNCH

OR

GUILTY PLEASURE

VANILLA ICE CREAM, TWO SCOOPS, HOT CHOCOLATE SAUCE & WHIPPED CREAM

PRICE PER PERSON €47,50