

Group Menu 2025

Menu 1 - 35€ / person

STARTER

- Duck rissoles with honey mustard mayonnaise

MAIN

- Grilled black angus steak on fried potatoes and sprouts drizzled with garlic and herb olive oil

OR

- Octopus tentacle confit in olive oil and rosemary, sweet potato purée and sautéed vegetables

DESSERT

- Our chocolate mousse with fleur de sel and muscatel

Menu 2 - 39,50€ / person

STARTER

- Flamed sardines on yeast cake, roasted pepper puree and red onion pickle

MAIN

- Duck magret with mushroom risotto, port wine and orange sauce

OR

- Roast cod loin, chickpea puree, boiled egg, cod emulsion and baby vegetables

DESSERT

- Cream tart with coffee foam and cream ice cream

Includes: Water, Couvert (bread and olive oil), Soft Drinks, Our Selection of Wines (until the end of the main course) and Coffee.

Note: Vegetarian options are available;

The choice of menu must be the same for the whole group, except for allergies or intolerances, which must be communicated to us in advance;

Group menus are valid from a minimum of 10 people;

Booking conditions:

- At the time of booking, payment of 50% is requested, following which proof must be sent;
- The remaining amount will be requested within 10 working days prior to the desired date;
- The deposit will not be refunded in the event of cancellation less than 5 days before the event.