

Group Menu 2026

Menu 1 - 36€ / person

STARTER

- Pea cream with sautéed prawns and chopped mushrooms

MAIN

- Black pork cheek on truffled mashed potatoes

OR

- Sea bass roasted in rosemary butter, sweet potatoes and garlic-sautéed bimis

DESSERT

- Apple pie

Menu 2 - 42€ / person

STARTER

- Smoked salmon tartare with avocado and mango cream

MAIN

- Grilled sirloin steak with mushroom purée and sautéed vegetables and port wine sauce

OR

- Shredded cod with prawns

DESSERT

- Cream tart

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.