

### PRICES & MENUS

Starters	12€
Main dishes	20€
Desserts	10€
Starter + Main or Main + Dessert	29€
Starter + Main + Dessert	35€

## Starters

Rock melon carpaccio Feta cheese espuma, mint gel, crispy serrano ham.

Warm octopus salad Roasted potatoes, chorizo sabayon.

"Ajo blanco" White gaspacho Toasted focaccia, sundried tomato cream.

Swordfish tataki with sesame Passionfruit dressing, asian cabbagesalad.

# Main dishes

Wood-fired chicken breast

Grilled yellow zucchini, provencale tomato, yellow wine chicken sauce.

#### Green sauteed asparagus Wheat pearls, yellow pepper cream, olive crumble.

Seathrout filet meniere Grenobloise sauce, sweet potato fries

Catch of the day Wheat pearls with yellow pepper cream, olive crumble.

#### Burger Delagare

Hamburger steak, guacamole, red onion pickles, gouda cheese, homemade fries.

**Italian style beef tartar with it's condiments** Homemade fries.

Wood-fired piece of meat Summer veggies, green peaspuree with cumin, red port gravy. (extra charge  $+4 \in$ )

Sides : Fries 5€ - Veggies 5€ - Salad 3€

## Desserts

Rhubarb pavlova White chocolate and safran cream.

Vanilla millefeuille Lemon caramel, poached apricots.

Raw and cooked strawberries Green peas coulis, buffala cream.

Lemon curd Stewed cherries, and crumble.

Cheese plate

