

Vegetarian Menu

Starter

Roast butternut squash with feta, pomegranate, black olives and beans accompanied by a salad seasoned with mustard and honey

Main course

Artichoke, asparagus and wild mushroom gratin accompanied by goat's cheese with seasonal vegetables and potatoes

Desserts

Crème brulée cheesecake and berry compote

Classic Menu

Starter

Plate of cold meats, chorizo, Parma ham, tortilla, manchego cheese accompanied by quince jam, olives, pickles and salami

Main Course

Grilled chicken escalope with potatoes dauphinoise and vegetable ratatouille

Desserts

Crème brulée cheesecake and berry compote
