

# Seasonal specials

## STARTERS

**Black garlic aioli** served with half a black garlic, toasted bread, and jicama sticks – an explosion of umami flavor

**Organic Artichokes** marinated and prepared on our barbecue served with a hummus of roasted almonds and hearts of artichokes refined with pumpkinseed oil from the Steiermark (Austria)

## MAIN COURSES

**Buffalo calf ossobuco (450 gr) organic and free grazing** - marinated in port wine, herbs, black garlic and slow cooked for hours with tomatoes and mushrooms served with asparagus, champignons and “polentitas” – a rare delicacy, flavorful and very tender.

**Ricotta Gnocchi (vegetarian)** - Gnocchi with ricotta and Parmigiano Reggiano on a ragout of wild mushrooms infused with sage

**"Black Gold Pasta" (20 grams)** of Black summer Truffles from Italy with homemade Tagliatelle on a brie cream sauce with truffle essence and touches of thyme

**Rib-eye from el rancho EL 17 (350 gr)** - with homemade Dijon and horseradish Cafe de Paris with a gratin Dauphinois or tagliatelle and vegetables and cambray Potatoes with rosemary

**French Lam-chops (270 gr)** - prepared with fresh rosemary served with rosemary potatoes, tagliatelle, or gratin Dauphinois

## Dessert

**Olive oil mousse de chocolate inspired by Martin Dalsass (2\* Michelin)**  
**(not lactose free, vegetarian)**

Mexican chocolate combined with Claramunt, the best Picual Extra Virgin Olive oil in the world (Guia Evooleum 2021) with touches of fresh black olives and sprinkles of Claramunt – a must try desert....!

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