

Seasonal specials

(IVA included)

STARTERS

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

Traditional onion soup served in its bowl of sourdough bread, onion soup prepared with fond brun cooked for 15 hours with our touches of pancetta, port wine and raclette cheese topped with Gruyere cheese

MAIN COURSES

Saltimbocca filet Wellington (220 gr) – our interpretation of a classic, veal tenderloin wrapped in mushroom duxelles, Parma ham, sage leaves and puff pastry, served on a bed of reduction of cremini mushrooms, balsamic and red wine served with organic mini color carrots (**preparation time 40 minutes, very limited**)

“Eye” of Rib-Eye with on an old wine merchant sauce (200 gr) – the pure “heart” of the Rib-Eye from Sonora filled with finely chopped Parma ham on a wine reduction refined with parsley butter and served with creamed spinach and slightly roasted cauliflower-potato mash

Ricotta Gnocchi with ragu of Ossobuco - Gnocchi made with ricotta and Parmigiano Reggiano served with a ragu of Ossobuco cooked for 4 hours

"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