

Seasonal specials

(IVA included)

STARTERS

Beetroot cured salmon strips (70 gr) slices of beetroot cured salmon served on pickled cucumber and avocado-capers crema smoked with Jack Daniels wood

Wood fired artichokes whole artichoke finished of on our barbecue served with goat cheese and hummus of hearts of artichokes and almonds

Carpaccio de carciofo y fungo thinly sliced hearts of artichoke and champignon served with rocket salad, citric and fennel vinaigrette, and Grana Padano

Home cured duck magret slices (50 gr) sliced duck breast cured for 4 weeks in house with four peppers, served with our homemade bread and a reduction of beet, plums and caramelized onions refined with port wine

MAIN COURSES

Unique! – Veal tenderloin flambadou of bone marrow (approx.. 180 gr) – Veal tenderloin from San Luis Potosi bathed with a medieval technique of applying bone marrow and basting the meet served with roasted cauliflower mash and vegetables

Saltimbocca filet Wellington (approx. 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**)

American dry aged New York Strip or Rib-Eye choice USDA (approx. 350 gr) – with homemade Dijon and horseradish Cafe de Paris and skewer of roasted vegetables (please

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

French Lamb-chops (approx. 270 gr) - prepared with fresh rosemary served with rosemary potatoes, asparagus or gratin Dauphinois