

UN DÍA EN

LA CAMPIÑA



Choose your selection for each course

STARTERS

Tomatoes, capers and Roquefort cheese

Sauté prawns, quinoa, and roasted bell pepper cream

Crispy eggs, pea cream and spicy strawberries

Grilled antichoke, pickled beans, brittle bread with basil

MAIN COURSES

Breaded filet mignon with French fries

Grilled trout, Bearnaise sauce, and sauté of tomatoes and mushrooms

Homemade stuffed pasta with tomato confit and olive tapenade

A delicious and authentic pre-dessert surprise

DESSERTS

Opera cake

Fresh strawberries topped with cream

Fruit bowl

\$65.000

– VAT Included

PRICE PER PERSON

Our service includes:

Sparkling and still water.

Our artisanal sourdough bread with olive oil from our centenarian olive trees, and homemade preserves.

Coffee and petit fours.

Ask about our kids menu.

When booking, please inform us of any food allergies or intolerance.



ALTA VISTA®
WINES