

SAINT STEPHEN'S DAY MENU

APPETIZERS

"Gordal" olive stuffed with "Our Gilda" vermouth

Mini Veal Tail Brioche in Red Wine

STARTERS (choice of)

Tomato "bomba" with burrata and nut vinaigrette

or

Red prawn carpaccio with its coral jus

or

XL roasted meat cannelloni with wild mushroom cream

MAIN COURSES (choice of)

*Grilled meagre fillet with pil pil sauce, fennel purée,
and parsley gelée*

or

Sole à l'orange

or

Roasted duck leg with prunes and pine nuts

or

Wild boar stew with mashed potatoes and glazed baby onions

DESSERT

Jijona nougat tiramisu

Coffee or tea

Nougats and wafers

Mineral water

WINE CELLAR

Wines not included (Wine list available)

€ 71,00 VAT included

This menu will be only served for the entire table