

LUNES / MONDAY

ENTRADA / STARTER

Crema de tomate y pesto
Tomato and pesto cream soup

PLATO PRINCIPAL / MAIN COURSE

Pollo con costra a las finas hierbas y
ensalada de papas, guisantes y zanahoria
*Fine herbs crusted chicken with potato, peas
and carrot salad*

POSTRE / DESSERT

Torta Napoleón de chocolate y manjar
Chocolate and milk caramel Napoleon cake

MARTES / TUESDAY

ENTRADA / STARTER

Quiche de espinaca y jamón
Spinach and ham quiche

PLATO PRINCIPAL / MAIN COURSE

Plateada de res braseada acompañada
de polenta y just de res
*Braised Short plate beef with polenta
au juice*

POSTRE / DESSERT

Mini cheesecake toffee y maracuyá
Mini Toffee and passion fruit cheesecake

MIÉRCOLES / WEDNESDAY

ENTRADA / STARTER

Arancini al queso azul y peras
caramelizadas
Blue cheese Arancini and caramelized pears

PLATO PRINCIPAL / MAIN COURSE

Canelón de salmón ahumado y bechamel
cítrica
*Smoked salmon Cannelloni with a citric
bechamel sauce*

POSTRE / DESSERT

Textura de chocolate
Chocolate textures

JUEVES / THURSDAY

ENTRADA / STARTER

Ensalada vegetariana (Queso fresco,
lechuga, aceituna, pepino, espárragos
y champiñón)
*Vegetarian salad (Fresh cheese, lettuce,
olives, cucumber, asparagus and
mushrooms)*

PLATO PRINCIPAL / MAIN COURSE

Lomo grille con salsa de cebolla ahumada
y ragout de lentejas
*Grilled beef loin with smoked onion sauce
and lentils ragout*

POSTRE / DESSERT

Profiterol craquelado con mousseline
de almendra y salsa de toffee
*Cracked profiterole with almond mousseline
and toffee sauce*

VIERNES / FRIDAY

ENTRADA / STARTER

Crema de setas
Mushroom cream soup

PLATO PRINCIPAL / MAIN COURSE

Costillar de cerdo con trilogía de papas
Pork ribs with potato trilogy

POSTRE / DESSERT

Panna cotta de naranja y castañas
al brandy
Orange and chestnut Panna cotta