

APRIL CHEFS MENU

€ 42,50

STARTER

VEAL TARTARE

green asparagus | quail egg | saffron cream

or

SOUP OF THE MOMENT

ask your host or hostess

MAIN COURSE

ASPARAGUS A LA FLAMANDES

white asparagus | ham | potatoes | hollandaise sauce | boiled egg

or

SMOKED SALMON

white asparagus | potatoes | hollandaise sauce

DESSERT

EASTER ISLAND

eggnog | apricot and raisins on brandy | Malaga ice cream

