



ENTREES

Croquettes with Tomato Sauce
Black sausage delights with Guernica Peppers
Mixture of Eggs and Baby Eels
Scrambled Eggs With Cod and Roasted Peppers
Melon with Ham
Tomato Soup
Vegetable Spring Rolls with Rice Pacific style
Caesar Salad
Seasonal Vegetables
The Orchard Salad with Dried Fruit Vinaigrette
Deep Fried Coated Vegetables with Soya Sauce
Asparagus with Tuna and Tomato Purée
Provolone Pasta with Chicken
Spinach Salad, Parmesan Cheese and Bacon

MAIN COURSE

Filet of Salmon With Sorel Sauce
Tuna Fish with Tomato Sauce
Veal Escalopines with Port Wine or Three
Cheeses
Veal Escalope with Garlic Sauce
Chicken Marengo (Tomato Sauce and
Mushrooms).
Veal Hamburger Barataria Style
Beef Carpaccio with Parmesan Cheese and
Canons
Veal with Red Wine
Iberian Loin with Apple and Sweet Wine

17€

(TAX INCLUDED)
(1º, 2º, Dessert or Coffee)
(Mineral Water, Glass of Wine or Beer)

MAIN COURSE

Codfish in Biscay
Baked Gilt-head with shellfish butter
Brochette of Beef Tenderloin Calvados with
Corn Croquettes battered in Yucca.
Fillet of Beef Strogonoff
Entrecotte minute with the Sauteed
Vegetables and glazed onions.
Confit of Duck a l'Orange with Layered
Potato, Bacon and Oregano.
Iberian sirloin with Oloroso Sherry Wine
Sauce.

23,90 €

(TAX INCLUDED)
(1º, 2º, Dessert or Coffee)
(Mineral Water, Glass of Wine or Beer)

DESSERT

Homemade Cake
Fine Apple Cake
Fried Milk
Assorted Fresh Fruit
Ice-Creams
Selection of Sorbets



