

LA PROPINA

MEDITERRANEAN CUISINE

SOURDOUGH BREAD 18 PER/PERS AD LIB

MARINATED ANCHOVIES 55

MARINATED PEPPERS 45

GRILLED HALLOUMI • HONEY 65

POACHED EGGS • RED WINE SAUCE • GRILLED BREAD 65

VEAL SWEETBREADS • MOREL SAUCE 135

SAUSAGE • LENTILS 115

FRIED GNOCCHI • MUSHROOMS • GOAT CHEESE 95/145

FLAT IRON STEAK 160

WHOLE ROASTED DORADE 175

BRUSSELS SPROUTS • TRUFFLE HONEY • PARMEGIANO 45

LETTUCE SALAD • DIJON MUSTARD DRESSING 30

BAKED POTATO • PARSLEY BUTTER 40

JERUSALEM ARTICHOKE 40

CHEESE PLATE • JAM 65

BASQUE CHEESE CAKE 55

VANILLA GELATO • CARAMELISED PISTACHIO 45





DRINKS

PILSNER DRAUGHT BEER 20/40 CL 25/50

PISCO SOUR 95

AMARO MONTENEGRO & TONIC 55

NEGRONI 90

GIN & TONIC 75

OLD FASHIONED 95

ESPRESSO MARTINI 95

A SHORT SELECTION BUT FEEL FREE TO ASK FOR ANY CLASSIC COCKTAIL

AFTER DINNER 85

MAYNARD'S PORTO, CHARTREUSE VERTE,
MAROLO GRAPPA DI MOSCATO 5 ANS, PINEAU DES
CHARENTES, MASTIHA SKINOS, LIMONCELLO...

SOFT DRINKS

0,5% BEER 45

LIMONADE 30

WATER, STILL OR SPARKLING AD LIB
8 PER PERSON