

Menu Gourmande 29,90 €

Canapés

Prawn Salad with a touch Chicken and Mango

Block of Foie Gras with caramelised apples

Our Speciality Lamb Shank

slowly cooked with rosemary & garlic

Medley of Fish & Seafood (20 mins) :

Cod, Scallops, Mussels & Mushrooms in a cream sauce

Tajine of Lamb

Centre-cut Black Angus Rib-eye Steak (about 250g) (supp. 5 €)

With black pepper or Roquefort sauce

Whole Chicken roasted with Portuguese Piri Piri spices

for 2 people (30 minutes)

Plate of 4 Cheeses

Dessert

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