

“Dressing for dinner is like
taking off the day’s worries
and slipping into a relaxed and
celebratory evening mood.”

Prince Alfonso von Hohenlohe

We have all the necessary information regarding allergens available upon request.

This establishment complies with the Royal Decree 1420/2006 regarding the prevention of parasitism by Anisakis.

All our fish comes from sustainable fishing.

Prices in EUROS · Cover charge, €5

All prices are inclusive of VAT

COLD STARTERS

Iberian ham
5 Jotas
47

Half a dozen oysters
Mignonette
45

Half a dozen oysters
50gr Osetra caviar
240

Lobster salad
Smoked salmon, mezclum, fennel, asparagus
50

Vichyssoise (♥)
Leeks and potatoe cream
24

Steak tartare
Traditional, seasoned at your table
44

Goat cheese salad (♥)
Tender leaves, pomegranate, pear, pine nuts
25

Burrata with tomato (♥)
Watermelon, basil oil, AOVE, basil
29

Hamachi tiradito
Chilli sauce, pipirrana pepper, apple
38

Sea bass ceviche
“Leche de tigre”
39

Tuna tartare
Roasted cherry tomatoes, sliced radishes, citrus dressing
42

Duck foie gras terrine
Mango chutney, brioche toast
44

Osetra caviar 50 gr
Blinis, sour cream
205

MC smoked salmon
Mimosa, sour cream, bread toasts
42

WARM STARTERS

Beef consommé
Fresh truffle ravioli
32

Fisherman’s soup
Saffron, pernod
38

Cheese soufflé (♥)
Parmesan cream (20 minutes)
30

Lobster tagliatella
Fresh pasta, seafood sauce, tarragon
56

Spinach and ricotta ravioli
Broccoli and basil cream
32

Saffron vegetable risotto (♥)
Courgette, asparagus, cherry tomato, bimi
35

Grilled scallops
Cauliflower puree, fennel, crunchy ham, peppermint oil
36

Seared foie gras
Brioche toast, muscatel sauce, sultanas
42

FROM THE GRILL

Char-grilled boneless free-range chicken

39

Suckling lambchops

48

Veal paillard

48

Veal cutlet

Fine herbs

60

Beef fillet skewer

Wild herbs

42

Beef tournedos

Thyme, grey salt, diabla

58

Simmental special striploin

Bone marrow

59

Simmental sirloin on the bone Roque style

45 days dry-aged

54

FROM THE GRILL

Châteaubriand

Béarnaise

65

Beef sirloin on the bone “L-Bone”

Roque’s special

68

Jersey Bone-in striploin

60 days dry-aged

68

Wagyu ribeye

Australian MB 9

185

Frisona Bone-in ribeye

30 days dry-aged

125

Angus Bone-in ribeye

(For 2 people)

145

Black Angus T-bone steak

(For 2 people)

190

Tomahawk Spanish beef

40 days dry-aged

155

MAINS

Sole meunière
Steamed potatoes
65

Roasted turbot
Seasonal vegetables
59

Lobster Thermidor
Button mushrooms
68

Sea bass
Sautéed mushrooms, swiss chard
57

Grilled salmon
Sautéed french beans, sauce vierge
42

Beef Wellington
(For 2 people)
Mushroom duxelle, duck liver, spinach, truffle sauce
116

Veal tenderloin
Green pepper sauce
57

Glazed suckling lamb shoulder
Potato boulangère, carrot, rosemary sauce
45

SIDE ORDERS

Soufflé potatoes (♥)
On request
34

Buttery mashed potatoes (♥)
11

Dauphinoise potatoes (♥)
11

Homemade French fries (♥)
11

Boulangère potatoes
11

Creamed spinach (♥)
16

Sautéed spinach with sultanas and pine nuts (♥)
12

Steamed broccoli (♥)
11

Grilled vegetables (♥)
21

