



GRILL

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

Prince Alfonso von Hohenlohe

COLD STARTERS

Iberian bellota ham · 49

Osetra caviar 🍷🍷🍷🍷🍷 · 240
Blinis, sour cream, garnish (50 g)

Beluga caviar 🍷🍷🍷🍷🍷 · 580
Blinis, sour cream, garnish (50 g)

MC smoked salmon 🍷🍷🍷🍷🍷 · 47
Mimosa, sour cream, toast

Foie gras terrine 🍷🍷🍷🍷🍷 · 49
Apple compote, black olive brioche

Steak tartare with its garnish 🍷🍷🍷🍷🍷 · 51
Classic beef fillet seasoned at your table

Lobster salad 🍷🍷🍷 · 56
Tender leaves, green apple pipirrana, sherry vinaigrette

Tender leaf salad, roasted pears, Pajarete cheese 🍷🍷🍷 · 29
*Mixed lettuce, cured Pajarete cheese in oil, roasted pears,
pomegranate, pine nuts, balsamic vinaigrette*

Burrata 🍷🍷🍷 · 40
Heirloom tomatoes, rocket, basil oil, balsamic, pine nuts

Tomato tartare 🍷🍷🍷 · 27
Selection of fresh, roasted and semi-dried tomatoes, mango, sesame vinaigrette

Wagyu beef 🍷🍷 · 48
Extra virgin olive oil, Payoyo cheese cream, rocket, almonds

Sea bass ceviche 🍷🍷🍷 · 43
Leche de tigre, yellow chili pepper, crunchy vegetables, coriander, lime

King crab leg 🍷🍷🍷🍷 · 53
Avocado, mango, cocktail mayonnaise

Tuna tartare 🍷🍷🍷🍷🍷 · 46
Grilled-style marinated tuna, extra virgin olive oil

WARM STARTERS

Beef consommé 🍷🍷
Green asparagus
34

Fish and seafood soup 🍷🍷🍷🍷🍷
Saffron, Pernod
39

Cheese soufflé 🍷🍷
Cheese cream (20 minutes)
35

Fresh pasta with lobster 🍷🍷🍷🍷🍷
Seafood cream, cream, tarragon
62

Spinach and cheese ravioli (V) 🍷🍷🍷
Red tomato pesto, hazelnuts, Parmesan cheese
36

Green asparagus risotto 🍷🍷
Cream of pea soup, edamame, basil
40

Grilled scallops 🍷🍷🍷
Rock fish suquet sauce, salicornia, almonds
41

Seared foie gras 🍷🍷🍷🍷
Seasoned tomato, sourdough toast
46

Grilled scarlet prawn 🍷🍷🍷
Seafood Nantua sauce
59

FROM THE GRILL

Char-grilled boneless free-range chicken ④④④
44

Suckling lamb chops ④④④ (200 g)
54

Veal paillard ④④④ (180 g)
51

Veal cutlet ④④④ (400 g)
63

Beef fillet skewer ④④④
Mixed peppers, onion (200 g)
47

Beef tenderloin ④④④
Argentinian sauce (250 g)
64

Dry-aged sirloin steak ④④④④
Grilled bone marrow (300 g)
69

Bone-in Simmental entrecôte Roque style ④④④
45 days dry-aged (500 g)
60

FROM THE GRILL

Châteaubriand ④④④
Béarnaise sauce
72

Jersey beef entrecôte ④④④
60 days dry-aged (500 g)
74

Wagyu ribeye steak ④④④
Chilean MB 8
195

Bone-in Frisona steak ④④④
30 days dry-aged for 2 people (1kg)
145

Bone-in Angus steak ④④④
30 days dry-aged for 2 people (1kg)
160

T-Bone Black Angus ④④④
USDA Prime for 2 people (1kg)
205

Ribeye steak selected by our grill master, Roque ④④④
Ask your server for our selection

MAINS

Sole meunière 🐟🍷🌿🌱
Steamed potato, vegetables
72

Grilled turbot 🍷🌿
Sautéed snow peas, Café de Paris sauce
67

Grilled National lobster 🍷🌿🌱🌿🌱🌱
Champagne sauce, herb oil
77

Sea bass fillet 🍷🌿🌱🌱🌱🌱
Sea urchin palm frond, green beans, carrot
63

Salmon fillet 🍷🌿
Virgin herb sauce, green asparagus
51

Glazed aubergine 🌿🌿🌿
Sautéed mushrooms, aubergine juice, cashew cream
45

Roast duck with orange 🍷🌿🌱
Roast potatoes, stewed fruit, vegetables
59

Veal tenderloin 🌿🌱🍷🌿🌱
Morel sauce, fresh truffle pasta
68

Suckling lamb shoulder 🍷🌿🌱
Mashed potatoes, artichoke
55

Beef Wellington for 2 people (35 min) 🍷🍷🍷🌿🌱🌱
Mushroom and truffle sauce, creamy mashed potatoes
120

SIDE DISHES

Soufflé potatoes
On request
38

Mashed potatoes 🍷
12

Potato gratin 🍷
14

Mexican potatoes 🍷
14

Homemade French fries
12

Truffle gratin pasta 🌿🍷🌱
17

Creamed spinach 🍷
16

Sautéed spinach, raisins, pine nuts
15

Steamed broccoli
12

Grilled vegetables
24



This establishment complies with the Royal Decree 1021/2022 regarding the prevention of parasitism by Anisakis.

All our fish comes from sustainable fishing. Most of our products are locally sourced.

Prices in EUROS · Bread and appetiser 6€ · All prices are inclusive of VAT

