



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 **GF** **LF**
49

Half dozen oysters
Sherry vinegar mignonette, shallot
50

Osetra caviar
Blinis, sour cream, garnish (50gr)
240

Beluga caviar
Blinis, sour cream, garnish (50gr)
580

MC smoked salmon
Mimosa, sour cream, toast
47

Foie gras terrine
Apple compote, black olive brioche
49

Steak tartare **GF** **LF** **V** **D** **GL** **LF**
Beef fillet seasoned at your table
51

Lobster salad **GF** **LF**
Tender leaves, green apple pipirrana, sherry vinaigrette
56

COLD STARTERS

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

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

Tomato tartare **GF** **LF** **V**
Selection of fresh, roasted and semi-dried tomatoes, mango, sesame vinaigrette
30

Wagyu beef **GF**
Extra virgin olive oil, Payoyo cheese cream, rocket, almonds
48

Sea bass ceviche **GF** **LF**
Leche de tigre, yellow chili pepper, crunchy vegetables, coriander, lime
43

King crab leg **GF** **LF**
Avocado, mango, cocktail mayonnaise
53

Tuna tartare **LF**
Grill style marinated tuna, extra virgin olive oil
46

WARM STARTERS

Beef consommé ^{GF} ^{LF}
Green asparagus
34

Fish and seafood soup ^{GF} ^{LF}
Saffron, Pernod
39

Cheese soufflé ^{GF}
Cheese cream (20 minutes)
35

Fresh pasta with lobster
Seafood cream, tarragon
62

Spinach and cheese ravioli
Red tomato pesto, hazelnuts, Parmesan cheese
36

Green asparagus risotto ^{GF}
Cream of pea soup, edamame, basil
40

Grilled scallops ^{GF}
Rock fish suquet sauce, salicornia, almonds
41

Seared foie gras
Seasoned tomato, sourdough toast
46

Grilled scarlet prawn ^{GF}
Seafood Nantua sauce
59

MAINS

Sole meunière
Steamed potato, vegetables
82

Grilled turbot ^{GF}
Sautéed snow peas, Café de Paris sauce
67

Grilled national lobster
Champagne sauce, herbs oil
77

Sea bass fillet ^{GF}
Sea urchin parmentier, green beans, carrot
63

Salmon fillet ^{GF}
Herb sauce, green asparagus
51

Glazed aubergine ^{LF}
Sautéed mushrooms, aubergine juice, cashew cream
45

Roast duck with orange ^{GF}
Roast potatoes, stewed fruit, vegetables
59

Veal tenderloin
Morel sauce, fresh truffle pasta
68

Suckling lamb shoulder ^{GF}
Mashed potatoes, artichoke
55

Beef Wellington for 2 people (35 min)
Mushroom and truffle sauce, creamy mashed potatoes
125

FROM THE GRILL

Char-grilled boneless free-range chicken ^{GF}
44

Suckling lamb chops ^{GF} (200 g)
55

Veal paillard ^{GF} (180 g)
51

Veal cutlet ^{GF} (400 g)
63

Beef fillet skewer ^{GF}
Mixed peppers, onion (200 g)
48

Beef tenderloin ^{GF}
Argentinian sauce (250 g)
64

Dry-aged sirloin steak ^{GF}
Grilled bone marrow (300 g)
69

Bone-in Simmental entrecôte Roque style ^{GF}
45 days dry-aged (500 g)
65

FROM THE GRILL

Châteaubriand ^{GF}
Béarnaise sauce
72

Jersey beef entrecôte ^{GF}
60 days dry-aged (500 g)
74

Wagyu ribeye steak ^{GF}
Chilean MB 8
195

Bone-in Frisona steak ^{GF}
30 days dry-aged for 2 people (1kg)
145

Bone-in Angus steak ^{GF}
30 days dry-aged for 2 people (1kg)
160

T-Bone Black Angus ^{GF}
USDA Prime for 2 people (1kg)
205

Ribeye steak selected by our grill master, Roque ^{GF}
Ask your server for our selection

SIDE DISHES

Soufflé potatoes **V**
On request
38

Mashed potatoes **GF**
12

Potato gratin **GF**
14

Mexican potatoes
14

Homemade French fries **V**
12

Truffle gratin pasta
17

Creamed spinach **GF**
16

Sautéed spinach, raisins, pine nuts **V** **LF** **GF**
15

Steamed broccoli **V** **LF** **GF**
12

Grilled vegetables **V** **LF** **GF**
24

V **GF** **LF**
Vegan Gluten free Lactose free

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

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

