

A la carte



Waiting plate - Hapas

Waiting plate per 100 gr ultra-finely cut with the Berkel:

Iberian Paleta +18 m 20,00

Iberian pork shoulder ham. A real cebo de campo ham that guarantees quality.

Ham from Monte Nevado mangalica + 28m 24,00

Fresh ham of pig breed of Hungarian origin Mangalica. The pigs are naturally raised in the Hungarian steppe. The fresh hams are salted and served naturally in Spanish Salamanca near the Monte Nevado house.

Tuscan Capocollo. finocchio carta paglia 12,00

Capocollo is another name for coppa. Made from Italian pork that has been rubbed with salt, pepper and fennel. It is wrapped in brown straw paper for slow ripening.

Salami al'Italia al Tartufo 13,50

Enjoy a super lean look with your choice of shoulder and bacon. It is accompanied by truffle with a very fragrant palette. The addition of the truffle creates a strong intensity, but in perfect harmony with the pork. A maturation period of 30 days.

100% Iberian Morcon Salami 15,00

Made from the best marbled cuts of Iberian pork. They work here very selectively in order to obtain the most beautiful Morcon. The meat was seasoned with a mixture of typical Andalusian flavors.

Scampis fritti with aiolli (6 pieces) 16,00

Duo mini cheese and shrimp croquettes (12 pieces) 15,00

Starters

Cheese croquettes in a coat of panko with fried parsley and lime (veggie) 16,00

Shrimp croquettes in a coat of panko with fried parsley and lime 18,00

Gravad lax marinated in gin and tonic, juniper berries and orange 16,00

Scampi in a spicy creamy sauce with tomatoes and young leeks 16,50

Frog legs garlic cream 16,00

Beef carpaccio with arugula and fresh parmesan 18,00

Burrata with tomato and basil coulis (veggie) 17,00



Main dishes

Belgian blue-white tenderloin of with a lettuce salad, sauce of your choice 36,00

Beef steak tartare, lettuce salad 28,00

Vol au vent with sweetbread, gray shrimps and mousseline sauce 28,00

Crown of lamb with sautéed vegetables, sauce of your choice 34,00

Scampi in a spicy creamy sauce with tomatoes and young leeks 28,00

Sole meunière (fried) with farm butter and lettuce salad 38,00

John Dory with tomato structures, yuzu mascarpone 29,00

Vegetarian lasagna (veggie) 21,00

Moroccan vegetable tagine (veggie) 24,00



Dessert

Apple tartlet and salted caramel ice cream 9,50

Homemade moelleux with vanilla ice cream 12,50

Vanilla coup with homemade advocaat 11,50

Brazilian cup with fresh roasted almonds and caramel 8,50

Dame blanche topped with hot chocolate sauce 9,50

Café glacé (mocha ice cream, coffee and cognac) 8,50

Sabayon (from 2 people) 12,00

Children's ice cream 4,00