

## TASTING MENU

A wide bread assortment  
with Novembre ecologic olive oil  
and Es Trenc flower of salt

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Herby tomato heart  
Melon with olive and sea urchin  
Squid in its ink fritter

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Eggplant steak tartar  
with mustard ice-cream

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Lobster stew cooked with onions

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Turbot with saffron and sauce,  
fresh beans

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Ecological Majorcan lamb with  
peach chutney and carob mole

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Red wine macerated plums  
with butter ice cream

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Apricot, lavender ice-cream and  
white chocolate creamy

55€

PVP DINNER

35€

PVP PAIRING

## TABLE D'HÔTE

EGGPLANT STEAK TARTAR  
with mustard ice-cream

16€

GRILLED AVOCADO with  
Mediterranean curry praliné,  
lentil's pureé and grapefruit

19€

IBERIAN PORK CARPACCIO,  
zucchini's noodles, pine nut  
and vegan cheese

22€

SEASONAL TOMATO SALAD,  
marinated bluefin and light pickle

28€

CUTTLEFISH JOSPER RICE,  
vegetables and Norway lobster

22€

FISH OF THE DAY,  
saffron sauce and vegetables

29€

MAJORCAN LAMB with  
loquat's chutney and carob mole

26€

PREMIUM COW CUT with spring  
onions, sweet potato and mustard sauce

32€

APRICOT, lavender ice cream  
and white chocolate creamy

12€

ROASTED PINEAPPLE with  
Rosemary honey and coconut ice cream  
(waiting time 15 minutes)

12€

APPLE PIE, tonka bean ice cream  
and Majorcan paprika's molasses  
(waiting time 10 minutes)

12€

Balearic Islands'  
CHEESE PLATTER

½ 14€ - 20€

Breads' assortment  
Novembre eco olive oil  
Natural salt Flor de sal de Es Trenc

2,5 €/PERSON