

Market Menu

Please Note that our Market Menu is Based on Seasonal Products Sourced from Local Markets on a Daily Basis and Some of the Dishes Might Vary Slightly Towards your Booked Date

FRESHLY BAKED ARTISAN BREAD & SPANISH COLD PRESSED VIRGIN OLIVE OIL

STARTER FROM

ABOUT THYME SALAD

Mixed Herb & Leaf, Smoked Salmon, Avocado & Asparagus

FRESH WHITE ASPARAGUS

Wrapped in Oak Smoked Salmon; Lemon, Salmon Caviar

SERRANO HAM RESERVA

D.O. Teruel Served w/ Cantaloupe Melon; Whole Grain Mustard Dressing

MAIN COURSE FROM

RISOTTO

Selection of Spring Vegetables & Wild Mushrooms; Shaved Pecorino & Basil Pesto

WILD ATLANTIC HAKE

On Green Vegetables & Panadera Potatoes; Tomato, White Wine & Caper Sauce

CRISPY DUCK CONFIT

Served w/ New Potato, Leaf Spinach & Chorizo Salad; Red Currant Jus

PUDDING FROM

ICE CREAM

Italian Vanilla Pod Ice Cream

CRÈME BRULÉE

Made w/ Vanilla & Baileys Irish Cream

FRESH PEAR

Poached in Red Wine & Muscat

29.95.-

A Discretionary Service Charge of 12.5% Will be Added to Your Bill

