## SUMMER MENU & L

To discover and enjoy at the restaurant

## STARTERS

SUMMER TOMATO - stracciatella and Kalamata olives	17€
COURGETTE GASPACHO - diced vegetables, spring onions and cream cheese	17€
BEEF TATAKI - Savora condiment with peanut, pickles and cashew nut pieces	19€
MAINCOURSES	
FISH OF THE DAY - squid ink tagliatelle, piquillos and pepper compote	28€
DUCK - carrot mousseline, roasted vegetables and rosemary jus	26€
<b>ROASTED VEGETABLES</b> - compote of seasonal vegetables and garden herbs	22€
DESSERTS	
CRÈME BRÛLÉE - lemon balm, peach and red fruits from the garden	14€

CARIBBEAN CHOCOLATE - tagette and almonds

14€