

Appetizers

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Scallops with bacon and potato foam	22.50
Carpier smoked salmon tartare with avocado and egg (Norway)	22.00
A5 Wagyu sirloin carpaccio with Parmesan. 120 g (Japan)	28.00
Thierry Guillemet no. 3 oysters (Normandy)	6.50
Cheese platte and nuts (Pyrenees, Spain)	20.50

Starters

Fried eggs with Ibérico ham and fries	21.50
Peruvian-style ceviche	24.00
Wild mushrooms with poached egg, bacon, and Pyrenean cheese purée	19.00
Focaccia with stracciatella di bufala cheese, spinach and herbs	19.00
Grilled provoleta cheese with sun-dried tomato pesto	19.00
Cured Japanese Wagyu with Folgueroles bread (Japan)	32.00
Wagyu tartare	34.00

Soup

Cream of pumpkin soup with ginger and dill cream cheese	16.50
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Fish

Low-temperature cooked squid on black rice with wasabi aioli	27.00
Grilled salmon with vegetables	29.00

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Neapolitan-style breaded veal cutlet with tomato, cheese, potatoes and fried egg	27.00
Wild boar stew with porcini mushrooms and bitter chocolate demi-glace	27.00
Veggie lasagna with porcini bolognese sauce	22.00

Meat	€
Wagyu sirloin. 200 g (Sugimoto, Miyazaki A5, Japan)	102.00
Black Angus outside skirt. 250 g (USA)	35.00
Beef entrecote, aged for 45 days. 350 g (Germany)	39.00
Beef T-bone, aged for 60 days. 1 kg (Germany)	79.00
Duck magret. 380 g (Basque Country, Spain)	31.00
Boneless Uruguayan prime rib. 300 g (Uruguay)	39.00
Beef burger, aged for 30 days, with tomato, lettuce, caramelized onion, cheddar and bacon. 180 g (USA)	28.50
Veggie burger with lettuce, tomato, caramelized onion and cheddar cheese	22.00

* All our meats are served with a side dish

Homemade desserts

Dulce de leche alfajor with white or dark chocolate	11.00
Chocolate mousse	11.00
Catalan crème brûlée	11.00
Tiramisu	11.00
Vegan carrot cake	11.00
Balcarce dessert with whipped cream, meringue, nuts and dulce de leche	11.00
Solanelles cheesecake	11.00
Chocolate volcano	11.00