

Seguendo el Reglamento Europeo CE 1169/2011 sobre el correcto etiquetado de alérgenos alimentarios, les ofrecemos la siguiente guía para que conozcan de manera sencilla los iconos correspondientes a cada alergia.

Este establecimiento no puede garantizar la ausencia de trazas de otros alérgenos no contenidos como ingredientes del plato, por lo que si usted es alérgico o intolerante a algún ingrediente, le rogamos contacte con nuestro personal de sala para mayor información.

Gracias



Contiene Sulfito



Contiene Pescado



Contiene Cacahuates



Contiene Mariscos - Crustáceos

Frutos de Cáscara

Moluscos



Contiene Gluten



Contiene Leche



Contiene Huevos



Contiene Mostaza



Contiene Frutos Secos



Contiene Apio - Altramuces



Contiene Soja - Semillas de Sésamo

* Todos los aceites que utilizamos en nuestras elaboraciones son aceites de oliva ecológicos orgánicos certificados por la UE.

* Ante cualquier duda, rogamos consulten a nuestro personal.

According to the European Regulation EC 1169/2011 on the proper labeling of food allergens, we offer the following guide in order to inform you in a simple way the different icons for each allergy.

Our establishment can not guarantee the total absence of any allergen traces not described as ingredients of our dishes. Therefore if you are allergic or intolerant to any ingredient, please be so kind to contact our restaurant's staff for more detailed information.

Thank you



Contains Sulfate



Contains Fish



Contains Peanut - Nuts



Contains Seafood - Crustaceans - Shellfish



Contains Gluten



Contains Milk



Contains Egg



Contains Mustard



Contains Dried Fruits



Contains Celery - Lupins



Contains Soya - Sesame Seeds

* All the oils that we use in our elaborations are ecologic organic olive oils certified for the EU.

* Should you need any assistance, please ask our staff.

Starters

PVP €

    "La Brasserie" salad14,50
(mussels, macerated tomatoes, pickled onions, pickled tuna, white asparagus, quail eggs and avocado)

      Camper chicken salad, pickled veggies, mesclun,14,35
cherry tomatoes, flax seed and thyme croutons.

    Roasted goat cheese salad, leaves of our orchard,14,85
macadamia nuts and balsamic vinaigrette

Melon slices with Iberian acorn ham.....15,50

   Carpaccio of beef, parmesan, arugula and mushrooms.....19,50

      Chicken croquettes with red curry mayonnaise.....12,80

     Squid "Rabas" fried with alioli.....13,50

*Soup / cream of the day or traditional Gazpacho.....8,40

Pasta

     Rigatoni with spinach, pine nuts, parmesan and lemon zest.....14,00


     Tagliatelle Omega 3 with salmon, cherry tomato and basil..... 14,60

    Pappardelle with mushroom butter and grated black truffle....13,90

       Ricotta ravioli with sage cream and sautéed tomato.....13,50

     Spaghetti / macaroni13,50
with tomato or bolognese or carbonara
 

Sea and land

 * Fish of the day.....D/M

  Chicken cooked to the Top / Shaam, vegetables17,50
and creamy mashed potatoes with Belgian butter

 Sirloin medallions with mini vegetables sautéed23,50
in extra virgin acological oil






*Consult with the Maitre

Healthy food

We give importance to your wellbeing, the products used are selected and some grown in our own orchard.

	Salad "Detox" with ginger vinaigrette and parsley13,50 (tender leaves, kale, mint, apple, pineapple and celery)
	Salad of roasted carrots, avocado cream,13,50 citrus gel and Greek tzatziki
	Quinoa Salad13,90 (Quinoa, blend of green leaves, cucumber, feta cheese, pear tomatoes, pickled red onion and orange)
	Bruschetta of Spelt bread, grilled vegetables,10,10 pear tomatoes, parmesan and arugula
	Grilled seasonal vegetables with.....12,50 extra virgin organic oil
	Zucchini and eggplant moussaka with yogurt cream.....12,10
	Spelt penne pasta with tomato, garlic and aubergine.13,80
	Ecologic quinoa burger12,50
	Grilled salmon with fresh salad and almond oil,21,50

Between bread and bread

	Mixed ham and cheese sandwich.....13,00
	Our Club sandwich with ham, cheese,14,50 bacon, egg, chicken, lettuce and tomato
	Tuna sandwich with mayonnaise, bud and fresh tomato13,00
	Smoked salmon bagels with cream cheese,13,50 pickled red onion and cucumber
	Classic Big Burger, 180 gr. 100% veal, cheddar,16,50 bacon and our barbecue sauce of roasted peppers
	Portion of french fries.....3,60

Desserts

*Ice creams made in our ice cream parlor (ball)2,25

	Cakes of our bakery.....7,80
	Black & white cup.....7,80
	Tropical fruit salad with vanilla ice cream.....7,50
	Quesillo of egg with palm honey.....7,50

7% igic included