



Woman's day

STARTERS

MEXICAN GUACAMOLE WITH YUCA

Avocado from Málaga

CAMEMBERT CHEESE SALAD

Wine poached pears, grapes and caramelized nuts

SALMON TARTAR

Apple and fresh fennel seasoned with yuzu mayonnaise

MAINS

WANTON RAVIOLI

Spinach from the garden and curry cream

TERIYAKI BEEF TOP RIB

Braised Vegetables from the farm

THAI SEA BASS IN LEEK & COCONUT SAUCE

Vegetables, beetroot stalk and organic Chia

DESSERTS

MANSION AIR & CASSIS LIQUOR

Seasonal fruit

WHITE CHOCOLATE BLONDIE & BLUEBERRIES

Red fruit sauce and yogurt ice cream.

49€