

**F O R E S T I E R**  
Restaurant

**S T A R T E R S**

Vegetarian Salad with Sweet Corn, Zucchini and Hard Boiled Egg (½)	12 €
Codfish Carpaccio with Confit Tomato Served with Cinnamon and Honey Vinaigrette (½)	16 €
Fine "Violín" Pumpkin Cream with Foie Poêlée (½)	14 €
Octopus Served on Puff Pastry with Baked Onions, Red Peppers, Aubergines and Spring Onion Mayonnaise (½)	18 €
Poached Egg Fried in Tempura Served with Confit Potatoes and Soft Spicy Sausage	12 €
The "Catch of the Day " Soggy Rice (½)	21 €

**M A I N C O U R S E S**

Grilled Sea Bass Served with Baby Carrots and Steamed Snap Peas (½)	28 €
Turbot Served with Polenta, Goat Cheese and Tomato Flakes (½)	28 €
Veal Medallion Served with "Colmenillas" Mushrooms Sauce and Steamed Potatoes (½)	25 €
Rack of Lamb with a Crust of Black Olives Served with Glazed Aubergines (½)	26 €
Veal Sirloin Served with White and Purple Potato and Vegetables (½)	30 €

**D E S S E R T S**

Rum Baba with Roasted Pineapple and Coconut Ice Cream	10 €
Wild Red Fruits Hot Cake	10 €
Cheese, Raspberry and Fig Biscuit (½)	10 €
Chocolate Dacquoise Dessert cake Served with Home-made Hazelnut Ice cream (½)	10 €
Assortment of Fresh Seasonal Fruit (½)	9 €

(½) Half portion available. The price will be 70% of the total  
**Cover charge 3€/ person**

7% VAT NOT INCLUDED