

STARTERS

Charcuterie selection	20€
Sea bream ceviche Thecha condiment, chili pita bread	19€
Caramelised cauliflower  Sesame and tahini	16€
Fresh goat cheese from Ferme  Hiringoingo, Honey and walnut crisp	16€
Smoked tuna maki Mango, coriander and lime	19€

MAIN COURSES

Brindos Salad Breaded chicken, romaine lettuce, Caesar dressing, anchovies, poached egg, guindillas and croutons	24€
Manex pork belly, honey & rosemary, glazed market carrots	26€
Grilled hake, Field-grown courgettes	26€
Brindos Rossini burger	28€
Linguine with Saint-Jean truffle,  Parmesan shavings	26€

TO SHARE 90€

Grilled beef txuleta (1 kg)
Homemade fries and vegetables from our
local farmer

SIGNATURE MENU

69€

Prelude

STARTER
Marmande tomato and rhubarb,
Elderflower ice cream and Oscietra caviar

MAIN COURSE
Slow-cooked cod
Bisque with pink garlic

DESSERT
Black sesame delight, raspberry and cubeb pepper

DESSERTS

Caramelised pineapple with lime Coconut and cardamom	12€
Warm chocolate fondant Hazelnut praline whipped cream	12€
Vanilla Bourbon cream puff Salted butter caramel	12€

Children's menu available on request, priced at 26€

 Vegetarian option

Prix nets TTC, service compris. Origine de nos viandes : France et Espagne.
Une carte mentionnant les allergènes est disponible sur demande.