

Business Lunch

From the 30 of March to the 10 of April 2026

Starters

Smoked trout, avocado tartar, sundried tomato and a piquillos coulis

or

Green peas velvet, smoked duck breast, ricotta, pine nuts and crunchy greens

Main courses

Beef fillet à la plancha, wild garlic polenta bits, mushrooms, spinach leaves and reduce wine sauce

or

Halibut fillet, verbena butter, pearl barley risotto and spring vegetables

Desserts

Candied strawberry, apple and rhubarb, almonds crumble and a vanilla softness

or

Pistachio sponge cake and a cream with raspberry sorbet

