

TO START  Couvert (Bread basket, aromatic butter, infused olive oil and chef's sugges	Price in Euros tion) 5
Soup of the Day v	7
Chèvre cheese gratin, apple and celery remoulade, honey	
Oxtail croquettes with Dijon mustard and red onion pickl	
Huevos Rotos, pepperoni, parmesan cheese and truffle mayonnaise	
Beef tartar, mustard, capers and egg yolk	
Panko breaded prawns with sweet and sour mango sauce	
<b>TAPAS</b>   Local cheeses - Charcuterie - Breaded prawns - Br	
(Served with French fries, grilled vegetables and Chef's sauce)  Rump cap (250g) Spain, aged 21 days 31 Catch of the comparison of the com	(300g) Mozambique 55  ture Board ★ 92  ibeye - Iberian
SIDE DISHES & SAUCES   EXTRA  Sweet potato fries   Rice   Tomato salad   Sautéed vegetables   Coleslaw 5  Béarnaise sauce   Tartar sauce   Chimichurri 3  WORLD CLASSICS	
Black Angus Hamburger (brie, bacon, caramelized onion, fried egg, on brioche bread) 22	
MR Club Sandwich (chicken, bacon, egg, Edam cheese, ham, lettuce, tomato) 19	
Cuban Sandwich (roasted pork knuckle, gruyère cheese, cornichons, smoked ham) 20	
Fresh tuna baguette (rocket salad, cucumber, wasabi mayonnaise) 18	
<b>Burrata</b> (rocket salad, basil, pine nuts, cherry tomato, balsamic vinegar) <b>V</b> 17	
Chicken Caesar (lettuce, bacon, egg, cherry tomato, croutons, parmesan	) 19
Shrimp Caesar (lettuce, anchovies, egg, cherry tomato, croutons, parmesan) 23	
Fish & Chips (codfish tempura, mashed peas and tartar sauce served with French fries) 26	
DESSERTS Flourless chocolate cake, red fruit sauce and crème fraîche Apple and cinnamon crumble with vanilla ice cream	7