

the Greenhouse

MENU

14 – 18 May

STARTERS

- Fresh pea soup with crème fraiche (v)
- Green salad with crudités, herbs and honey vinaigrette (v)
- Ceviche of Blue fish with fried corn and sweet potato (v)
- Rice and vegetable summer roll with coconut mayonnaise and sichuan pepper

MAIN COURSES

- Salmon with Beurre blanc and green asparagus
- Pork ribs with BBO sauce and banana chips
- Taiine of aubergine with poached egg and cous cous (v)
- Casarecce pasta a la caprese (v)
- Entrecote with demi-glace and grilled vegetables (Suppl. 4€)

DESSERT

- Homemade ice cream (v)
- Seasonal Fruit (v)
- Passionfruit flan, yoghurt and strawberry
- Chocolate mousse (v)

(v) Vegetarian

Full Menu 18.50€

Starter + main course + dessert & coffee + water + 1 glass of wine

Two Course Menu 16€

2 courses (starter, main course or dessert) & coffee + water + 1 glass of wine

Express Menu 12€

1 course + water + 1 glass of wine

Information for people with allergies and intolerances.

The property offers a list of ingredients from all the dishes in this menu.
In case of doubt, ask us for more information.