

TASTING MENU

*Goat cheese with honey au gratin on top of
white wine risotto and pear*

*Cream of porcini mushroom soup with Cognac
and baked with puff pastry*

Mojito sorbet with Champagne

*French duck breast with wild berry sauce
and red cabbage with caramelized apples*

- if you don't like meat -

*Cod with Pernot cream sauce, prawns, asparagus
and basmati rice*

Mango Mousse

(from 2 people, price per person: 36.-)

*Tasting menu with accompanying wines:
52.- per person*

Recommended wines for the Menu

<i>White wine</i>	<i>2dl:</i>	<i>Viña Pomal, Viura-Malvacía, D.O.C. Rioja</i>
<i>Red wine</i>	<i>2dl:</i>	<i>Ondarre Reserva, Tempranillo, D.O.C. Rioja</i>
<i>Port wine</i>	<i>6cl:</i>	<i>Sandemann, Portugal</i>

COLD AND WARM STARTERS

<i>Octopus Carpaccio</i>	12.-
<i>marinated with rosemary- lemon oil, olives and dill</i>	
<i>Tuna Carpaccio</i>	11.-
<i>with lemon vinaigrette, sesame oil and wasabi mayonnaise</i>	
<i>Prawn Cocktail</i>	10.-
<i>with Iceberg salad and thousand Island dressing</i>	
<i>Chef's Salad</i>	8.-
<i>with sautéed prawns, garlic and herbs</i>	
<i>Mixed Salad a`la Taberna</i>	7.-
<i>with asparagus, bacon, mushrooms and brie sauce</i>	
<i>Canarian Croquettes</i>	8.-
<i>with prawns and mushrooms, serrano ham and mustard sauce</i>	
<i>Burgundy Snails in the house</i>	9.-
<i>au gratin with herb butter and garlic</i>	
<i>Deep-sea Prawns</i>	10.-
<i>sautéed with mushrooms, garlic and onions</i>	
<i>Indian Curry Soup with cardamom and ginger</i>	6.-
<i>Lobster Bisque with cream, saffron and cognac</i>	6.-
<i>Tomato Bread au gratin with cheese</i>	4.-
<i>Garlic Bread with basil pesto</i>	3.-
<i>Bread with stirred butter</i>	2.-

FROM THE SEA

<i>Cod</i>	<i>19.-</i>
<i>on Pernot saffron cream sauce, asparagus, prawns & Risotto</i>	
<i>Sea bass fillet</i>	<i>19.-</i>
<i>on top of white wine risotto with Serrano ham</i>	
<i>Langostinos Nr.1</i>	<i>21.-</i>
<i>with garlic, paprika and ginger on Himalayan salt, basmati rice</i>	

We stand for TAPAS!

Price per Person 40.-

Book in advance and enjoy a cosy night with friends. Get up to 15 specialities including dessert! (from 4 people)

Would you like something unusual? A lot is possible on pre-order!

For example....

_ Fish fillet, mussels and prawns baked in puff pastry

_ Fresh Lobster

_ Hole sole or mussels from Galicia

People allergic to lactose and gluten

We will be happy to advise you which dishes are suitable for you. On request we can prepare your favorite dish.

MAIN COURSES

<i>Gourmet Club</i>	22.-
<i>Beef fillet with king prawns on Himalayan salt, Chutney and potatoes au gratin</i>	
<i>Montevideo</i>	21.-
<i>Beef fillet on pepper sauce with French fries and vegetables</i>	
<i>Richmond</i>	21.-
<i>Tender fillet of beef with porcini mushroom sauce, green asparagus and herb potatoes</i>	
<i>Tender duck breast</i>	20.-
<i>with forest fruit sauce and caramelized apple, red cabbage and potatoes au gratin</i>	
<i>New Zealand lamb fillet</i>	22.-
<i>with garlic cream sauce and basil on top off fried potatoes</i>	
<i>Chateaubriand EXCLUSIVE LA TABERNA</i>	26.-
<i>Tender fillet of beef, gently fried with sage butter, served with bearnaise, pepper sauce and with a wide selection of potatoes and vegetables</i>	
<i>from 2 person, price per person</i>	

Are you missing your favourite food?

We are happy to fulfil your wishes if you order in advance. We keep our menu small so that we can always offer fresh products.

_T-Bone Steak

_Bear legs or deer ears

_Ribeye Steak