



STARTERS an appetizing start

Salmon marinated in Sake, fennel-orange salad	15
Mozzarella stuffed with sun-dried tomatoes, truffles, basil	12
Tuna Mousse with dill mustard sauce	12
Prawn Cocktail on Iceberg Salad, yoghurt dressing	14
Wahoo, smoked fish from La Palma, red onions, seaweed	15
Tomato-Tartar with avocado, nachos	11
Beef Carpaccio on spicy rosemary oil	15
Serrano Ham with melon	12
 Chef's Selection Appetizer: (min. 2 Pers.)	 p.p. 16
A plate of fine delights from our menu	
 Porcini mushrooms soup topped with puff pastry	 11
Lobster Bisque refined with cognac and saffron	8
Indian Curry soup with coconut milk	8
 Deep-sea Prawns sautéed with mushrooms, garlic, onions	 13
Burgundy Snails au gratin with garlic butter, 6 pcs.	13
Black pudding & Chorizo from Burgos, apple-onion ragout	14
 Tomato Bread au gratin with cheese	 5,50
Garlic Bread with basil pesto	4,50
 Cover charge: house-baked bread & dip ~ €2 per person.	



MEAT DISHES *mouth-watering*

Tender Duck breast soy, vegetables, Asian noodles	30
Cottage Pie “Cape Town” gratinated with Cheddar and mashed potatoes	24
Venison Medallion juniper sauce with gin, red cabbage, potato foam	32
Black Angus Steak BBQ sauce, wok-fried vegetables, country-style potatoes	28
Beef Fillet “Stroganoff” creamy paprika sauce, basmati rice	27
Beef Fillet “Richmont” creamy pepper sauce, vegetables, potato gratin	29
Beef Fillet “Surf & Turf” King prawn, sour cream potato	30
Indonesian Curry Rice Chicken breast, vegetables, fruit, ginger, coconut, sesame oil	22
Asian Noodle Stir-fry Chicken breast, wok-fried vegetables	22

Our house specialty since 22 years

Chateaubriand “La Taberna” (min. 2 pers.)	p.p	32
Tender Fillet of Beef, gently fried with sage butter, Béarnaise, pepper sauce, and a wide selection of potatoes and vegetables		



FISH & SHELLFISCH simply delicious

Alaskan Cod	28
leek and mustard sauce, mashed potatoes, vegetables	
King prawns (shelled)	30
garlic, bell pepper, ginger, basmati rice	
Barramundi fillet	26
rosemary oil, fennel with Pernot, cherry tomatoes, olives	
Fish "La Taberna" (min. 2 pers.)	p.p. 30
Cod, barramundi, prawns, and seafood	
in a creamy saffron sauce, topped with puff pastry and	
served with basmati rice and vegetables.	

VEGETARIAN fresh, vibrant, and full of flavour

Vegetable Mix	18
gratinated potatoes, assorted vegetables, tomato sauce	
Indonesian Curry Rice	18
vegetables, fruit, ginger, coconut, sesame oil	
Asian Noodles	18
Soy, wok-fried vegetables	

If you have any allergies or intolerances, please contact our staff.



Lobster bisque refined with cognac

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Tomato tartar with avocado

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Mandarin sorbet

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Tender Venison Medallion

juniper sauce with gin, red cabbage, potato foam

OR:

Barramundi fillet

rosemary oil, fennel with Pernot, cherry tomatoes, olives

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Wild berry ragout with strawberry mousse

49

Menu with wine pairing

68

White wine 2dl: NUBE Sauvignons blanc, D.O.C. Rioja

Red wine 2dl: PIEDEMONTE CUATRO TIERRAS
D.O. Navarra, crianza
Merlot- Cabernet Sauvignon- Tempranillo- Garnacha

Sherry 4cl: PETRO XIMÉNEZ sweet, D.O. Jerez