

STARTERS *an appetizing start*

Salmon marinated in beetroot, fennel-orange salad	15,00
Mozzarella stuffed with sun-dried tomatoes, truffles, basil	12,00
Tuna Mousse with dill mustard sauce	12,00
Prawn Cocktail on Iceberg Salad, yoghurt dressing	14,00
Smoked Wahoo from La Palma, red onions, seaweed	15,00
Tomato Tartar with avocado, nachos	11,00
Beef Carpaccio on spicy rosemary oil	15,00
Serrano Ham with melon	12,00
 Chef's Selection Appetizer: (from 2 Pers. / pr.p.P.) A plate of fine delights from our menu	 16,00
 Porcini mushrooms soup topped with puff pastry	 11,00
Lobster Bisque refined with cognac and saffron	8,00
Indian Curry soup with coconut milk	8,00
Deep-sea Prawns sautéed with mushrooms, garlic, onions	13,00
Burgundy Snails au gratin with garlic butter, 6 stk.	13,00
Black pudding & Chorizo from Burgos, apple-onion ragout	14,00
 Tomato Bread au gratin with cheese	 5,50
Garlic Bread with basil pesto	4,50



MEAT DISHES *mouth-watering*

Tender Duck breast 28,00
sweet and sour, red cabbage, mashed potatoes

Rack of Lamb 32,00
marinated with mustard, rosemary sauce, canarian potatoes

Spanish Wild Boar Fillet 29,00
creamy sauce, mashed potatoes, red cabbage, grapes, mushrooms

Black Angus Steak 28,00
BBQ sauce, ratatouille, farmer potatoes

Beef Fillet "Stroganoff" 25,00
paprika cream sauce, French fries

Beef Fillet "Richmont" 28,00
Porcini mushroom sauce, mashed potatoes, fennel

Beef Fillet "DaVinci" 28,00
red wine sauce, gratinated potatoes, vegetables

Our house specialty since 21 years

Chateaubriand "La Taberna" (from 2 Pers. / pr.p.P.) 32,00
Tender Fillet of Beef, gently fried with sage butter, Béarnaise,
pepper sauce, and a wide selection of potatoes and vegetables

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



FISH & SHELLFISH simply delicious

Alaskan Cod 26,00
herb crust, mustard sauce, mashed potatoes

King Prawns (peeled) 28,00
sweet and sour, with Japanese noodles

Barramundi Fillet 24,00
rosemary oil, fennel, Pernot, cherry tomatoes

Fish in puff pastry (house speciality)
Cod, Barramundi, Prawns and Seafood in a creamy saffron sauce,
baked with puff pastry and served with vegetable rice.
(from 2 Pers. / pr.p.P.) 30,00

TAGLIATELLE & RICE & VEGETARIAN

Vegetable Mix 18,00
Gratinated potatoes, mixed vegetables, tomato sauce

Indonesian Curry Reis
- vegetables, fruit, ginger, coconut, sesame oil 18,00
- with chicken breast strips 23,00

Tagliatelle
- with Mediterranean vegetables, tomato sauce 18,00
- with diced chicken breast, tomato sauce, vegetables 21,00
- with shrimp, garlic butter, mushrooms, zucchini 24,00



GOURMET MENU *just to enjoy*

Lobster bisque refined with cognac

Tomato tartar with avocado

Mandarin sorbet

Tender Beef Fillet
gratinated potatoes and pepper sauce

OR:

Barramundi Fillet
fried in rosemary oil, with fennel and cherry tomatoes

Wild berry ragout with vanilla ice cream

47,-

Menu with wine pairing

66,-

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

