

STARTERS fresh and appetizing

OCTOPUS CARPACCIO	marinated with ginger-lemon oil	15
BEEF FILLET CARPACCIO	on spicy rosemary oil	14
PRAWN COCKTAIL	with yoghurt dressing and Iceberg salad	11
TUNA MOUSSE	with cucumber salad	9
CANARIAN CHEESE	selection	11
LOBSTER BISQUE	refined with Pernot	6
CURRY SOUP	with coriander and ginger	6
TOMATO BREAD	au gratin with cheese	4
GARLIC BREAD	with basil pesto	4
GOAT CHEESE	caramelized, white wine risotto and sage butter	9
DEEP-SEA PRAWNS	sautéed with mushrooms, garlic, onions	11
BURGUNDY SNAILS	au gratin with garlic butter, 6 Stk.	9



MEAT DISHES hearty mouthwatering

CHATEAUBRIAND “LA TABERNA“ (from 2 pers.) 28
Tender fillet of beef, gently fried with sage butter, bearnaise, pepper sauce and a wide selection of potatoes and vegetables



BEEF FILLET “CLUB“ 26
with king prawn, chutney and baked potato

BEEF FILLET “RICHMONT“ 26
on pepper sauce with creamed potatoes and vegetables

BEEF FILLET “CARNIVAL“ 26
with risotto, red wine onions and vegetable strips

SPANISCH OXTAIL (boneless) 23
stewed in red wine and beer, with herb potatoes and vegetables



RACK OF LAMB 26
mustard, rosemary, garlic and herb potatoes

CHICKEN BREAST “INDONESIAN“ 19
sambal, sesame oil, curry, fruits, vegetables and rice



FRIED CHICKEN ”KENTUCKY STYLE“ 19
with potato salad and spicy tomato chutney
(boneless / free range chicken)



FISCH & SHELLFISCH simply delicious

KING PRAWNS (peeled) “HIMALAYA“ with papadam, onions, coriander, chutney and basmati rice	26
COD FILLET au gratin with hollandaise, vegetable ragout and potatoes	23
SALMON STEAK with Champagne- Pernod sauce, spinach and potato gratin	23

VEGETARIAN meatless & tasty

INDONESIAN RICE with vegetables,curry, sesame oil, fruits	15
ASSORTMENT OF VEGETABLES with potato gratin	15

EVERY FRIDAY something very special

TAPAS SPEZIAL

Enjoy a nice evening with friends in a relaxed atmosphere.
We serve up to 15 of our specialties. Cold, hot and sweet! ☺
40.- p.p. (from 2 pers. / pre-order)



GOURMET MENU just to enjoy

Sweet stuffed peppers with TUNA MOUSSE and cucumber salad

Creamy CELLERY SOUP with juniper

MELON with port wine

Tender BEEF FILLET with risotto, red wine onions, vegetable strips

RED BERRY RAGOUT with VANILLA ICE CREAM

39.-

MENU WITH WINE PAIRING

58.-

WHITE WINE 2dl : NUBE, Sauvignon blanc, Rioja

RED WINE 2dl: RONDAN crianza, Tempranillo/Garnacha, Rioja

SWEET SHERRY 4cl: Petro Ximénez

