

## Gourmet Menu

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Salmon terrine on cucumber – dill foam

\*  
Indian curry soup with cardamom

\*  
Orange Campari Sorbet

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Beef fillet on onion sauce with red wine,  
risotto and vegetable strips

or

Halibut fillet in saffron – Pernot Consommé  
with mussels, prawns and vegetables

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Ferrero Rocher tart and tangerine sorbet

40.-

Menu with wine accompaniment

58.-

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### Recommended wine package to the menu

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White wine 7 oz.: Aljibes, sauvignon blanc, Castilla y Leon

Red wine 7 oz.: Ondarre Reserva, mazuela, tempranillo, Rioja

Dessert wine 1,4 oz.: Ice wine, Dominio de la Vega

# Cold Starters

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Beef fillet Carpaccio with planed Parmesan

14

Manchego "fresco" spanish cheese with mango jam and olives

10

Serrano ham with port marinated melon

10

Salmon terrine with cucumber - dill foam

12

Carpaccio from Atlantic tuna with sesame oil

14

Prawn Cocktail with Iceberg salad and Cognac sauce

11

Sweet peppers stuffed with tuna mousse

9

Chef's Selection Appetizer "Timanfaya"

A plate of fine delights with garlic and tomato bread.

from 2 person, price per person

12

Bread with stirred butter

2

Garlic bread with basil pesto

3

Tomato bread au gratin with cheese

4

## Warm Starters

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Indian curry soup with cardamom

6

Lobster bisque: creamy and refined with Cognac

6

Clear oxtail soup with vegetables

6

Deep-sea prawns sautéed with mushrooms, garlic and onions

11

Burgundy snails "at Home" baked with spicy herb butter and garlic

9

Caramelized goat cheese on white wine risotto with sage butter

10

Prawns with Serrano ham on top of potato nest

10

## LA TABERNA SPECIAL

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Enjoy a cosy Spanish night with our Tapas!

Get up to 20 specialities and at the end, a special surprise-dessert!

We have time! Do you?

from 2 person, price per person

40

## Lamb - Ox - Poultry

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Tender duck breast served on orange sauce with rose syrup,  
red cabbage with apple and Maccaire potatoes

24

Spanish oxtail (boneless!) stewed in red wine and beer,  
with potatoes and vegetables

21

Lamb fillet marinated with mustard and herbs on top of  
leek potato and rosemary sauce

24

Chicken breast "Indonesian style" with Sambal, sesame oil,  
curry, fruit, coriander and basmati rice

19

Do you have special requests?

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- ✓ Whole sole
- ✓ Scallops
- ✓ Lobster
- ✓ Lamb crown
- ✓ Elephant ears

and much more on pre-order

# South American Beef Fillet

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Chateaubriand exclusive La Taberna.

Tender fillet of beef, gently fried with sage butter, served with bearnaise, pepper sauce and with a wide selection of potatoes and vegetables

from 2 person, price per person

26

Beef "Gourmet Club" with king prawn  
sour cream potato and Sambal chutney

25

Beef fillet "Carnival" on onion sauce with red wine  
served with risotto and vegetable strips

24

Beef fillet "Richmond" on a creamy Porcine sauce  
with Maccaire potatoes and fresh vegetables

24

Beef fillet "Madagascar" with spicy pepper sauce  
vegetables and funky potato chips

24

Beef fillet strips on spicy paprika cream sauce  
with mushrooms and basmati rice

22

## Cooking steps with beef

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Bleu - Saignant - Medium - a Point - Bien cuit  
(bien cuit fried meat changes taste and colour)

## From the Oceans of the World

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King prawns (peeled) on top of Himalayan salt and Papadam with sesame, onions, coriander, basmati rice and Chutney

25

Cod fried in olive oil and au gratin with Hollandaise, served on top of Ratatouille and Maccaire potatoes

24

Fillet of sole stuffed with prawns and poached in white wine served on creamy saffron sauce with mussels and rice

24

Halibut fillet in saffron-Pernot Consommé with mussels, prawns and vegetables

24

Fish speciality exclusive "La Taberna"

Halibut, cod, sole, mussels and prawns on a delicate lobster sauce backed in puff pastry and served with vegetable rice seasoned with coriander and ginger

from 2 person, price per person

25

### Fishing areas:

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Alaska: Halibut

Argentina:

King Prawns

Iceland: Cod

Africa:

Sole