

# *Starters*

<i>Black risotto with grilled octopus</i>	<i>16 €</i>
<i>Warm Binisarraia goat cheese with salad and hony vinagrette</i>	<i>13 €</i>
<i>Spinach terrine-mousse with porcini mushroom sauce</i>	<i>10 €</i>
<i>Smoked vitello tonatto with capers</i>	<i>17 €</i>
<i>Scallops with topinambour cream and toasted hazelnut</i>	<i>18 €</i>
<i>Steak tartar</i>	<i>16 €</i>
<i>Tuna Tartar with sesame and wakame seaweed</i>	<i>16 €</i>
<i>Menorcan cheese plate</i>	<i>14 €</i>
<i>Deep fried sweetbread with menorcan capers</i>	<i>17 €</i>
<i>Foie gras mi-cuit</i>	<i>18 €</i>

# ***Maincourse***

<i>Ca N'Olga Slow roasted baby goat</i>	<i>24 €</i>
<i>Rack of lamb with provençal herbs</i>	<i>26 €</i>
<i>Confit crispy suckling pig with apple</i>	<i>24 €</i>
<i>Filled steak with foie gras</i>	<i>27 €</i>
<i>Fillet steak with confit mushrooms and truffles</i>	<i>25 €</i>
<i>Fillet steak with Menorcan cheese sauce</i>	<i>25 €</i>
<i>Cod-fish honey crumble, potatoes cream and black garlick</i>	<i>21 €</i>
<i>Tuna Tataky with fresh herbs salad</i>	<i>22 €</i>
<i>Menorcan red veal roasted in stout beer</i>	<i>18 €</i>
<i>Breast duck with orange sauce</i>	<i>19 €</i>
<i>Confit duck with figs sauce</i>	<i>18 €</i>