



Lounge-Bar

Continuous service
from 11:00 to 22:00



Platters

Salmon Platter	€29
Smoked salmon sashimi style and blinis, lemon cream cheese (Lactose - Egg - Fish - gluten)	
Cheese Platter	€30
Camembert, Cantal entre-deux, Petit Cabécou, Roquefort, Saint-Nectaire, Tomme Catalane and dried fruit (Lactose - nuts)	
Charcuterie board	€35
Assortment of Iberian charcuterie, Pan con tomate and olives Ham, Lomo, Chorizo, Saucisson, Fuet Cerezo	
Iberian Ham Plate	€22
Corteo Iberian ham, Pan con tomate and olives	
Beef Ham Plate	€24
Cecina de León Beef Ham PGI Loncheada, Pan con tomato and olives	
Maison Sturia - the expertise of French caviar	€85
Selection of Oscietre caviar (30 grams)	

Desserts

Seasonal fruits in salads	€12
(Allergen free)	
Artisanal ice cream "Sur le bout de la langue"	€9
Individual Ice Cream Tub (Gluten - Lactose - Egg)	
<i>Ice cream: Madagascar vanilla, dark chocolate, coffee, orange blossom, pistachio, salted butter caramel, coconut</i>	
<i>Sorbet: Strawberry, Apricot-rosemary, Vineyard peach, Mango, Tangerine-lime, Pineapple, Passion fruit</i>	
Homemade Crepe	€8
Artisanal fruit preparations from Maison Laurino Strawberry, Raspberry, Apricot, Orange, Spread (Gluten - lactose - egg)	
Mid-baked chocolate cake	€9
(Lactose - gluten - egg - nuts)	