

# *Puerto Blanco*



## **Surf and turf Menu**

*(Full table)*

*Our "Home made Bread" with "Sauces"*

*Curly endive with crispy bacon, apples, radishes, red onion, almonds and cider vinaigrette.*

*- or -*

*Home made Lobster croquettes with tomato ratatouille and chilli.*

*- or -*

*Beef carpaccio with caviar of eggplant, basil, lemon pearls and parmesan ice cream.*

*House made Sorbet.*

*Supreme of salmon Yakiniku BBQ with wok of vegetables, cilantro and peanuts.*

*- or -*

*Ravioli stuffed with farm chicken tartufo, bacon, mushrooms and parmesan.*

*- or -*

*Beef fillet strips sautéed with peppers, onions and mushrooms Strogof style.*

*Chef's Dessert, Creations 2020.*

*€ 38 per person*

*Our dishes may contain allergens. We have at your disposal a detailed list of these.*

## Sea breeze menu

*(Full table)*

Our "Home made Bread" with "Sauces"

*Oyster Amélie Fin de Claire N°2, Gold Medal Paris 2019,*

*Home made Lobster croquette with tomato ratatouille and chilli.*

*Salmon tartare with dill, mustard ice cream, marinated vegetable "maki" and crunchy sesame.*

*Thai seafood soup, asian vegetables, coconut, ginger, coriander and kaffir leaf.*

*Scallops and prawns with white garlic, grapes, almonds, parmesan and chives.*

*Chef's Dessert, Creations 2020.*

*48 € per person*

## Tasting menu

*(Full table)*

Our "Home made Bread" with "Sauces"

*Oyster, Amélie Fin de Claire N°2, Gold Medal Paris 2019.*

*Home made Lobster croquette with tomato ratatouille and chilli.*

*Salmon tartare with dill, mustard ice cream, marinated vegetable "maki" and crunchy sesame.*

*Pan-fried "foie gras" with caramelized apple, ginger, lime and gingerbread.*

*Thai seafood soup, asian vegetables, coconut, ginger, coriander and kaffir leaf.*

*Scallops and prawns with white garlic, grapes, almonds, parmesan and chives.*

*Homemade Sorbet*

*Beef tenderloin "Chef style".*

*Chef's Dessert, Creations 2020.*

*72 € per person*