

Volcanic Foods.

Table Service Dinner : *minimum 8 guests*

The same dishes can be served to all guests or an « alternate service » is available for an extra €5 per guest :(choice of two dishes, split equally between the Guests)

Each Set Includes :

-Selection of House-made Bread, Farm Butter & Local Extra Virgin Olive Oil

- **2 Services** (*1 Starter + 1 Main OR 1 Main + 1 Dessert*) €35 / Guest
- **3 Services** (*2 Starters + 1 Main OR 1 Starter + 1 Main + 1 Dessert*) €45 / Guest
- **4 Services** (*2 Starters + 1 Main + 1 Dessert*) €55 / Guest

**** Choose from the menu below, mix-and-match with items from other menus or create your very own !***

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(First) Cold Starters :

- *Mini Pork Terrine, Caramelised Baby Onions, Sourdough*
- *Beef Tataki (just seared and cold sliced), Remoulade, Onion Crisps, Fried Capers (GF)*
- *Italian Style Beef Tartare, Parmesan, Truffle Oil, Rocket (GF)*
- *Swordish Tartare, Jamon Shavings, Smoked Peppers (GF)*
- *Just Seared Tuna, Onion Soubise, Pangritata, Radishes (GF possible)*
- *Sea Bream Carpaccio, Celery, Citrus & Soy Dressing (GF possible)*
- *Grilled Asparagus, Avocado and Tomato Stack (*when in season*) (Vegetarian) (GF)*
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(Second) Hot Starters :

- *Twice Cooked Pork Belly, Roast Pumpkin, Radishes, Cider Jus (GF)*
- *Octopus A La Plancha, Chorizo, Confit Cherry Tomatoes, Pimentón, Jerez Dressing (GF)*
- *Chargrilled Baby Squids Stuffed with Chorizo & Herb Rice (GF)*
- *Flamed Seared Gambas Skewers, Olive & Brioche Crumbs, Tomato and Herbs Vinaigrette (GF possible)*
- *Scampis in crispy Brik Pastry, Black Olive Aioli, Sauce Vierge*
- *Seared Scallops, Pancetta, Cauliflower Purée, Jerez dressing (GF)*
- *Baked Figs in Jamon, Valdeón Blue Cheese Sauce, Wild Rocket (*when in season*) (GF)*
- *Fried Courgette Flowers, Stuffed with Goats Curd, Courgettes Ribans, Pine Nuts (*when in season*) (Vegetarian)*
- *50C° Egg, Porcini Purée, Roasted Mushrooms, Wild Rocket, Cauliflower Beignet & Truffle Oil (Vegetarian)*
- *Fresh Goat Cheese, Tomato, Parmesan and Rosemary Crumble (Vegetarian)*
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Main Courses :

- **Seared Beef Fillet**, Roasted Mushrooms, Pickled Baby Onions, Bordelaise Sauce, Watercress ([Extra 5€ per Guest](#)) (GF)

- **Braised Beef Cheeks**, Parisian Mashed Potatoes, House Onion Rings, Red Wine Jus
([pre-order necessary](#)) (GF)

- **Free Range Cornfed Chicken Breast** stuffed with Mushroom Duxelles, wrapped in Pancetta, Onion Soubise, Green Lentils (GF)

- **Roasted Lamb Cutlets**, Mustard and Herb Crust, Moroccan Couscous, Smoked Eggplant Purée ([pre-order necessary](#))

- **Pan Seared Pork Fillet**, Creamy Braised Cabbage and Speck, Potato Fondant, Spelt Crumbs (GF)

- **Crispy Skin Salmon Fillet**, Cauliflower Purée, Broad Beans, Sauce Vierge (GF)

- **Chargrilled Swordfish**, Ratatouille, Baby Potatoes Canarian Style, Olive Soil, wild Rocket, Lemon Dressing

- **Home-made Baked Gnocchi**, Goat Cheese, Asparagus, Cherry Tomatoes and Truffle Oil (Vegetarian)

- **Tian of Chargrilled Vegetables**, Spiced Tomato Purée, Confit Baby Tomatoes (Vegetarian)

- **Courgette « Canneloni »**, Traditionnal Ratatouille, Goat Cheese Crust, Basil and Pine Nuts Pesto, Olive Crumbs (Vegetarian)

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Individual Desserts :

All Fruits listed here are subject to Seasons and can be replaced by your own choice !

- **Belgian Chocolate Fondant**, Hazelnut Soil & Macadamia Brittle Ice-Cream, (*extra 4€ per Guest*)

- **Eton Mess**, Meringue Crisps, Berries & Chantilly (GF)

- **Short Crust Pastry & Berries Mille-Feuilles**, Crème Patissière

- **Vanilla Bean Pana Cotta**, Seared Mango, Passionfruit Coulis, Crystalised Pistachio Soil (GF)

- **Almond Cake**, Caramelised Apples & Oat and Hazelnut Crumble

- **Crustless Souflé Cheese Cake**, Berry Compote, Biscuit Crumbs

- **House-made Gelati** and Toppings (All Flavours possible !) (GF)

- **Large Cheese Platter** to Share, Fresh and Dried Fruits, Nuts, Crisps & Sourdough Bread (GF possible)

- ... And Much More