



Restaurante
& Pool Bar
la Brasserie

THE MENU INCLUDES

- Salad Buffet.
- Main course a la carte (1 to choose).
- Dessert (1 to choose).
- Red, white or rosé house wine (1 bottle/table).

* If you have any food intolerance or allergy, please ask the waiter for another option.
* Guests without invitation: Price of the dinner 30€/person (AI and HB basis 50% discount).
* Dinks not included in Half Board.



STARTER BUFFET

- **Niçoise salad:** potatoes, eggs, black olives, tomatoes, tuna, anchovies, lettuce, Gruyere Cheese, Mustard Vinaigrette.
- **Brasserie salad:** spinach, goat cheese, nuts and honey palm vinaigrette.
- **Selection of pate and Toast:** with mi-cuit de foie gras, pate Ardenneis, pate de canard, pate of vegetables.
- **Quiche Lorraine:** with spiced cheese cream.
- **Organic tomato salad, red onion, fresh cheese:** seasoned with sherry vinegar and virgin olive oil.
- **Selection of sprouts, lettuce and crudites.**

CHEESE AND SAUSAGE TABLES

- Brie, goat's curl, blue cheese, majorero cheese from Fuerteventura.
- Iberian loin, Iberian sausage, Iberian ham and Iberian sausage.

OUR BREAD BUFFET

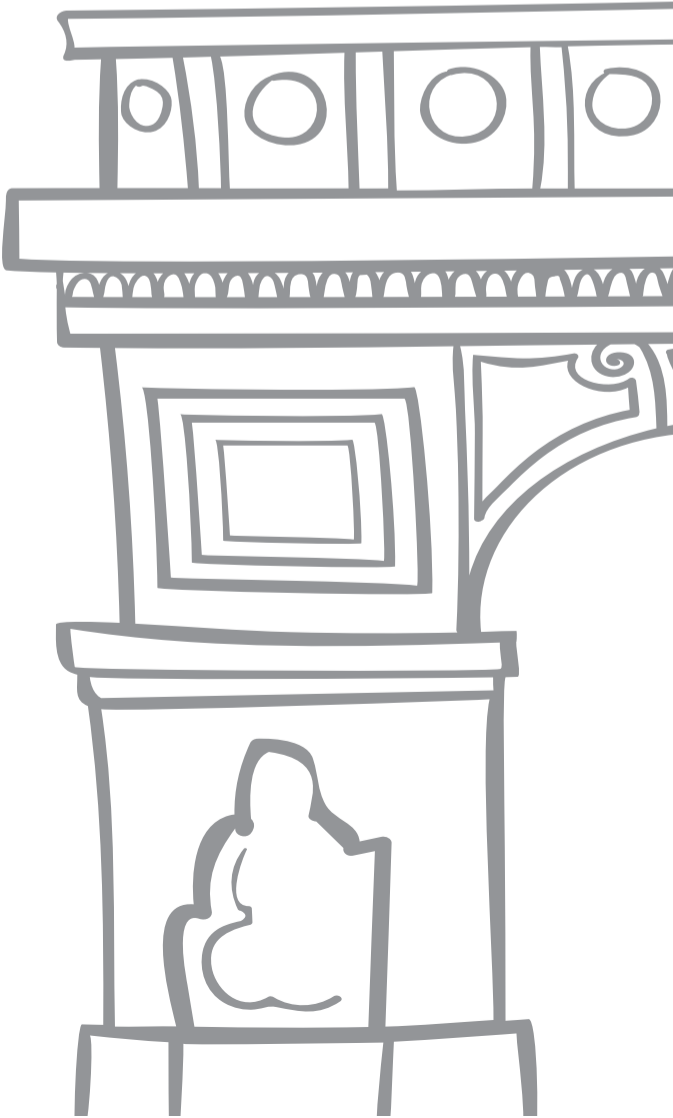
SOUPS

- **Onion soup:** with caramelized onions and cheese toast.
- **Vichyssoise:** with braised leek.

FISH MADE IN OUR GRILL

- Fish fillet of the island.
- Turbot loin.
- Salmon Supreme.

All our fish is served with wrinkled potatoes, roasted Josper vegetables flavored with garlic and thyme, chives velouté with Malvasia wine.



ROASTED MEAT FROM OUR JOSPER BARBECUE GRILL

- Veal tenderloin.
- Iberian pork.
- Chicken breast.
- Baby back ribs flavored with Jack Daniel's and BBQ sauce.
- Black Angus burger 200gr.
- Lamb.
- Grilled sausages.
- Assortment of grilled meat (min. 2 persons).
- T-bone steak (min. 2 persons).

All our meats will be served with cinnamon sweet potato puree, Josper roasted vegetables, grilled corn cob and apple pure.

OUR VEGETARIAN CORNER

- Crepes stuffed with truffled mushrooms and smoked cheese.
- Tagliolini with tomato, basil and herbal oil.
- Eggs with truffle lanzarote style: roasted peppers, tomatoes, eggs, truffle cream.
- Soy burger with roasted vegetables and French fries.

DESSERTS

- Crème brûlée.
- Chocolate fondant with vanilla ice cream.
- Cheese cake with blackberry sauce from Lanzarote.
- Tarte Tatin with cream.
- Lemon Sorbet.
- Mixed ice cream.

