

## Specialities of the house

Rice  
106 Paella Valenciana (min. 2 persons)  
107 Paella with seafood (min. 2 persons)  
108 Rice with rabbit and snails (min. 2 persons)  
109 Juicy rice pot with lobster, Norway lobster, clams, fish (min. 2 pers.)  
Fish  
111 Fillets of sole in champagne sauce with shrimps – flambé  
112 Swordfish in green pepper sauce – flambé  
113 Grilled fresh-fish assortment (min. 2 persons)  
114 "Surf & Turf" (spiny lobster and fillet steak with oyster sauce)  
115 Fresh fish baked in a salt coat or grilled with fried garlic  
117 Fresh fish cooked in the oven in a Canarian way  
118 King-size prawns in curry or whisky sauce – flambé  
120 Spiny lobster or lobster prepared at choice  
Meat  
126 Argentinian "Churrasco" of sirloin of beef (400 g)  
127 T-bone steak or Rib of beef steak  
128 Filets mignons wrapped in bacon  
129 Grilled veal cutlet  
130 Fillet steak in green pepper or port sauce – flambé  
132 Fillet steak with onions – flambé  
133 Fillet of beef Stroganoff or fillet steak Diane – flambé  
135 Meat on the hot stone (min. 2 persons)  
136 Fondue Bourguignonne (min. 2 persons)  
137 Grilled cutlets of suckling lamb  
138 Roast shoulder of suckling lamb  
139 Roast leg of suckling lamb (for 2 persons)