

Two stylized palm trees with dark trunks and star-shaped fronds, positioned behind the text.

*ENTRE PALMERAS RESTAURANT
SET MENU*

*AVAILABLE FROM
FRIDAY TO MONDAY*



ENTRE PALMERAS SET MENU

3 COURSES: 39€

2 COURSES: 32€

STARTERS

NORWEGIAN SMOKED SALMON

BEETROOT | HORSERADISH

CREAMY MUSHROOM BENEDICT

CREAMY MUSHROOMS | POACHED EGG | TOASTED SOURDOUGH |
BEARNAISE

35 DAY MATURED ARGENTINIAN FILET MINGNON TARTARE (+5€)

LOBSTER BISQUE

SCALLOP | PEARLS

MAIN COURSE

SEA BASS FILET

VEGETABLES | SHELLFISH BISQUE

SLOW COOKED BLACK PORK CHEEKS

MASHED POTATOES | SAUERKRAUT | JUS

RISOTTO

BUTTERNUT SQUASH | WALNUTS

35 DAY MATURED ARGENTINIAN FILET MIGNON (+12€)

SHIMEJI | POTATO FONDANT | JUS

DESSERTS

CHOCOLATE FONDANT | ICE CREAM

NORWEGIAN BROWN CHEESE ICE CREAM

CARAMELIZED PEAR | ROASTED NUTS

LEMON TART

SELECTION OF FINE CHEESES

ENTRE PALMERAS