

APERITIVES

Croquettes ^{1,3,7} of camaiot, mushrooms and fennel	8€
Croquettes ¹ of red prawns ² from Mallorca	8€
Glass bread toast ¹ with pickled cod marinade ⁴	8€
Salad ^{3,7} with tuna belly ⁴ and Treurer olive oil caviar	8€
Treurer's oil coke ¹ , roasted peppers and black deer sausage	8€

STARTERS

Treurer salad with fresh and seasonal produce ⁷	16€
Carpaccio of beetroot, orange, fresh cheese ⁷ and honey with rocket and hazelnuts ⁸	14€
Roasted pumpkin salad with cinnamon, sauerkraut mushrooms, fresh herbs and roasted garlic all i oli ⁷	16€
Aubergine log stuffed with seasonal vegetables, with ramallet tomato and herbs from the vegetable garden	18€
Tagliatelle with green pesto and Treurer oil	16€

MAIN COURSES

Sea bass cannelloni ^{4,1,7} , Majorcan prawns ² and its own bisque	20€
Mallorcan style cod ⁴ with spinach, raisins, pine nuts and potatoes	24€
Pork cheeks in red wine ¹² from Algaida with creamy potato sauce with rosemary Treurer oil	20€
Black pork sirloin steak with tumbet	22€

DESSERTS

Pudding ³ , of ensaimada ¹ with crumble and meringue milk ice cream ⁷	9€
Majorcan almond ⁸ sponge cake ^{1,7} and Treurer oil, white chocolate and coconut sauce, lime catanias and almond ice cream ⁷	9€
Cardenal ¹ de Lloseta and red fruit soup	8€
Lemon ^{1,7} and gin sorbet, blueberries, walnuts ⁷ , honey, pink pepper and Treurer extra virgin oil	8€
Fruit salad	8€

MENU TREURER

Starter, main course plus dessert	40€
Normal water	

VAT included



