



LA
COCINA
DE
CRISTINE
— CRISTINE BEDFOR —

— APPETIZER —

Crispy sobrasada with honey.

— STARTERS TO SHARE —

Red prawn carpaccio with pesto,
pine nuts, and basil.

64°C egg with Bolets Menorca
mushrooms, parmentier,
and meat reduction.

Stuffed squid Menorcan style
with milk sauce.

— MAIN COURSE TO CHOOSE —

Fresh island fish supreme with pil
pil sauce from its bones and sautéed
vegetables.

or

Iberian pork cheek terrine stewed
in red wine with its juice reduction,
parmentier, and Bolets Menorca
mushrooms.

— DESSERT TO CHOOSE —

Mahon cheesecake.

or

Cristine's chocolate cake.

*** Sourdough bread with butter.
Water, spirits, white and red house wine.*

50,00€
(VAT included)

Merry Christmas