



LA
COCINA
DE
CRISTINE
— CRISTINE BEDFOR —

— APPETIZER —

“00” anchovies with brioche bread,
roasted red pepper, and
smoked butter.

— STARTERS TO SHARE —

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

or

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

— MAIN COURSE TO CHOOSE —

Rossini-style beef tenderloin with seared
foie gras, PX sauce reduction,
and baby potatoes.

or

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

or

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

— DESSERT TO CHOOSE —

Mahon cheesecake.

or

Cristine’s chocolate cake.

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

60.00€

(VAT included)

Merry Christmas