

BREAD

PITA & TZATZIKI 8,90
Grilled pita bread, brown butter with garlic and tzatziki

LEVAIN 5,90
Sourdough bread served with brown butter

INDIVIDUAL TAPAS

OLIVES 8,30
Marinated olives with herbs, garlic and orange

BURRATINA 13,90
Marinated burrata with lemon and olive salt, grilled grapes, basil and pine nut vinaigrette

CAULIFLOWER 12,90
Roasted cauliflower, cauliflower purée, mole- sauce and salted lemon

FALAFELS 13,90
Crispy handmade falafels, mint-yoghurt sauce, pomegranate seeds and coriander

POTATO 14,90
Potato blini, vendace roe, dill, pickled red onion and smoked cream fraiche

RISOTTO 16,90
Lemon risotto, fried mushroom, parmesan and sage beurre blanc

SASHIMI 13,90
Salmon sashimi, fennel, spiced blood orange jalapeno sauce and black aioli

PENÉLOPE`S GAMBAS AL AJILLO 14,90
Grilled shrimps, tomato coulis, garlic foam and chives

SCALLOP 15,90
Fried scallop, celery, lobster hollandaise and jalapeno oil

TARTAR, fin 13,50
Beef tartar, roasted bell pepper, Manchego, truffle mayo, smoked egg yolk cream and crispy potatoes

IBERICO 15,90
Overcook Iberico pork cheek, chestnut purée, marinated mushrooms with sweet soya sauce and crispy pancetta

SPECIALS

CHARCUTERIE PLATE 18,90
Thinly sliced selection of cold cuts, pickles and French mustard

PENÉLOPE VEGAN "KEBAB" 25,90
Penelope's lentils "kebab", harissa, watercress pesto, dream fraiche, coriander, grilled pita bread and cashew

ARCTIC CHAR 31,90
Pan fried arctic char, cauliflower purée, spinach, brown butter with garlic and lobster hollandaise

TENDERLOIN, bra 39,90
Fried tenderloin, spinach, parsley pancetta butter and port wine sauce

SIDES

GRILLED BROCCOLINI 7,00
Grilled broccolini, parmesan and lemon

PATATAS FRITAS 9,00
Crispy potatoes and mojo-rojo sauce

POTATO PURE 9,00
Potato purée, brown butter and chives

DESSERTS

FINANCIER 13,50
Lemon and almond cake with caramelized pear and brown butter ice cream

BLOOD ORANGE 10,50
Blood orange sorbet and marinated raspberries

CHOCOLATE. 11,50
Dark chocolate, olive oil, sea salt and caramel sauce

QUESOS 15,50
Variety of cheeses, served with seasonal compote and seed cracker



PENÉLOPE MENU

74

PITA & TZATZIKI

Grilled pita bread, brown butter with garlic and tzatziki

BURRATINA

Marinated burrata with lemon and olive salt, grilled grapes, basil and pine nut vinaigrette

POTATO

Potato blini, vendace roe, dill, pickled red onion and smoked cream fraiche

SASHIMI

Salmon sashimi, fennel, spiced blood orange jalapeno sauce and black aioli

IBERICO

Overcook Iberico pork cheek, chestnut purée, sweet soya sauce marinated mushrooms and crispy pancetta

POTATO PURE

Potato purée, brown butter and chives

FINANCIER

Lemon and almond cake with caramelized pear and brown butter ice cream

PENÉLOPE MENU GREEN

69

PITA & TZATZIKI

Grilled pita bread, brown butter with garlic and tzatziki

BURRATINA

Marinated burrata with lemon and olive salt, grilled grapes, basil and pine nut vinaigrette

CAULIFLOWER

Roasted cauliflower, cauliflower purée, mole- sauce and salted lemon

FALAFELS

Crispy handmade falafels, mint-yoghurt sauce, pomegranate seeds and coriander

RISOTTO

Lemon risotto, fried mushroom, parmesan and sage beurre blanc

GRILLED BROCCOLINI

Grilled broccolini, parmesan and lemon

FINANCIER

Lemon and almond cake with caramelized pear and brown butter ice cream

PENELOPE TASTING MENU

92

PITA & TZATZIKI

Grilled pita bread, brown butter with garlic and tzatziki

BURRATINA

Marinated burrata with lemon and olive salt, grilled grapes, basil and pine nut vinaigrette

POTATO

Potato blini, vendace roe, dill, pickled red onion and smoked cream fraiche

SASHIMI

Salmon sashimi, fennel, spiced blood orange jalapeno sauce and black aioli

CAULIFLOWER

Roasted cauliflower, cauliflower purée, mole- sauce and salted lemon

TARTAR, fin

Beef tartar, roasted bell pepper, Manchego, truffle mayo, smoked egg yolk cream and crispy potatoes

IBERICO

Overcook Iberico pork cheek, chestnut purée, sweet soya sauce marinated mushrooms and crispy pancetta

POTATO PURE

Potato purée, brown butter and chives

FINANCIER

Lemon and almond cake with caramelized pear and brown butter ice cream

*** More info about the allergens from the staff**

WINE PACKAGES

Penélope and Penélope Green menus

Wine packages 50 € / person

Tasting Menu wine package 60 € / person