

CARROSSA

RESTAURANT

UNSERE SAISONALEN KLASSIKER

FOIE GRAS MI CUIT mit Mango, Perlzwiebeln und getrockneten Aprikosen	(Menü +€ 5)	€ 16
MALLORQUINISCHER ROCHEN mit einer Kräuter-Beurre Blanc, Zwiebeln und einem Kartoffelfondant	(Menü +€ 5)	€ 29
RINDERFILET „SOLOMILLO“ mit einer Creme von der Quitte, Spinat, Spargel und eingelegter Zitrone	(Menü +€ 6)	€ 32
HEIMISCHER KAISERGRANAT mit einem cremigen Reis mit Kokosnuss	(Menü +€ 5)	€ 30

SIGNATURE DISHES OF THE SEASON

FOIE GRAS MI CUIT with roasted mango, pearly onion and dried apricots	(pf supp € 5)	€ 16
MALLORQUIN SKATE with herbs beurre blanc, pickled onion and fondant potatoe	(pf supp € 5)	€ 29
BEEF FILET "SOLOMILLO" with quince cream, spinach, asparagus and preserved lemon	(pf supp € 6)	€ 32
CRAYFISH with creamy coconut rice and raspberries	(pf supp € 5)	€ 30

PLATOS CLÁSICOS DE LA TEMPORADA

FOIE MI CUIT con mango asado, cebolla perlada y "orellanes"	(suplemento € 5)	€ 16
RAYA con beurre blanc de hierbas dulces, cebolla encurtida y patata fondant	(suplemento € 5)	€ 29
SOLOMILLO DE TERNERA con crema de membrillo, espinacas, espárragos y limon en salmuera	(suplemento € 6)	€ 32
CIGALA con arroz meloso de coco y frambuesas	(suplemento € 5)	€ 30

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Welcome to our Fine Dining Restaurant "Carrossa"!

Let Chef de Cuisine Ramon Garcia and his team spoil you with an original Mediterranean kitchen interpretation with international influences. You have the choice between **seasonal classics** and **daily changing recommendations** – enjoy your special evening with us!

STARTERS

Quail salad with citrus	€ 10
Seabream ceviche with leche de tigre, mango and coriander	€ 14

MAINS

Red wine creamy rice with duck confit and spring onions	€ 20
Brotola with pearl barley and fennel beurre blanc	€ 26
Cauliflower with tonka bean, poached egg and rye crumble	€ 22

DESSERTS

Chocolate cremeux with dried tomato ice cream and vanilla	€ 9
Homemade ice creams and sorbets (3 scoops)	€ 8
Assortment of domestic and international cheeses	€ 14

FOUR-COURSE PRIX-FIXE MENU € 49

STARTER, MAIN & DESSERT OF YOUR CHOICE.

AMUSE BOUCHE TO START & A CHEESE ASSORTMENT TO CLOSE YOUR MEAL.

Please let us know, if you have any allergies or intolerances. We will take care of you.

VAT included