



DRAC RESTAURANT

35 € per person

Including a starter, main course,
dessert and artisan bread

We adapt the dishes to your dietary specifications

Children menu available

All prices include local taxes



STARTERS

Marinated tomatoes with an orange yuzu dressing and mozzarella foam

Beetroot, goat cheese and strawberries

Salmon, avocado, Japanese daikon turnip and jalapeno

Pulpo a la gallega, steamed octopus and potatoes, olive oil and paprika | supplement 4 €

Tuna tataki with pak choy, cucumber, herring row, cream of soya | supplement 4 €

Steak tartar with roasted onions and enoki mushrooms

Cured duck salad, manchego cheese and raddish

Crème of foie with blackberries and caramelized walnuts | supplement 6 €



MAIN COURSES

Truffle risotto with mushrooms and Parmesan foam

Potato mille-feuille with bbq celery and a red peppers sauce

Hake loin with leek cream, beurre rouge and “la ratte” potato

Corvina loin with thai soup, coconut-lime, peanuts and kataifi pasta

Sea & Land roasted chicken with grilled prawns in a bisque sauce

Duck magret with artichokes, onions and a stew made from the its legs

Beef entrecote with polenta, Jerusalem artichoke and green cabagge | supplement 6 €

Roasted lamb with gnocchi, tarragon, shallots, green beans and the sea-asparagus samphire | supplement 7 €



DESSERTS

Dutch cookie ice cream granny smith cream and marinated raisins

Coffee crumble with vanilla ice cream, dulce leche foam and yoghurt meringue

Chocolate, in different structures, hazelnuts and lemon

Mango, coconut foam and spicy syrup

Blackberries, basil soup, fresh fruits and yogurt ice cream

Cheese platter with local cheeses | supplement 5 € or 7.5 € to share



TASTING MENU

49 € per person

Including artisan bread
Served for the whole table

Marinated tomatoes with an orange yuzu dressing and mozzarella foam

Salmon, avocado, Japanese daikon turnip and jalapeno

Hake loin with leek cream, beurre rouge and “la ratte” potato

Roasted lamb with gnocchi, tarragon, shallots, green beans and the sea-asparagus samphire

Blackberries, basil soup, fresh fruits and yogurt ice cream

WINE TRAVELLING JOURNEY

Four tasting glasses 12 € per person