



# MENU

## Lunch 25<sup>th</sup> December 2025

### AMUSE-BOUCHE

*Octopus Ceviche with Roasted Peppers*

### STARTER

*Salmon Tartare with Citrus and Fine Herbs*

### FISH

*Roasted Sea Bass with Pea and Basil Mousseline*

### PALATE CLEANSER

*Green Apple and Ginger Sorbet*

### MEAT

*Duck Magret with Moroccan Couscous, Dried Fruits, and Almonds,  
served with Orange and Honey Sauce*

### DESSERT

*Dark Chocolate Entremet with Hazelnut Praliné*

### VEGETARIAN MENU

**AMUSE-BOUCHE:** *Mushroom Ceviche with Toasted Corn*

**STARTER:** *Avocado and Confit Tomato Tartare*

**FIRST COURSE:** *Stuffed Eggplant with Quinoa, Lentils, and Sun-Dried Tomatoes over Roasted Kale Purée*

**PALATE CLEANSER:** *Green Apple and Ginger Sorbet*

**SECOND COURSE:** *Pumpkin Cappellacci with Sage and Almond Sauce*

**DESSERT:** *Dark Chocolate Entremet with Hazelnut Praliné*

### DRINKS INCLUDED

*Still and sparkling water. Beer, soft drinks and juices (2 drinks per person),  
White and red wine (1 bottle per 2 person)*

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**€60,00**

*per person*

*50% discount for children aged 4-10. Opening hours: 1:00 PM – 3:00 PM*

RESERVATIONS AND INFORMATION: **RESERVAS@STAYUPON.COM**