



# TASTE THE SEA MENU

## BREAKFAST Everyday Setup

**Continental style;** fruit platter, cheese selection, charcuterie, cereals, breads and pastries  
Selection of juices and smoothies  
Hot to order; eggs anyway, sausage, bacon, mushroom, grilled tomatoes

## DAILY BREAKFAST Specials

**Lobster Benedict**

**French Toast** with summer berries

**Thai omelette** with crab and avocado

**Eggs Shakshuka**, with sourdough and chermoula

## SAMPLE LUNCH Menus

**Seafood platter;** oysters with Vietnamese dressing, grilled gambas with paprika butter, salt and pepper calamari, poached lobster, clams with Penrod and pata negra  
Fennel and Grapefruit Salad  
Heirloom tomato salad with basil  
Blackberries, meringue, sorrel

**Roasted hake**, with a cockle and smoked buttermilk velouté  
**Roasted best end of Pyrenees' lamb**, jus gras  
**Grilled broccoli** with almonds  
**Carrot, ricotta** and hazelnut salad  
**Green Salad** with local fine herbs  
**Crème brûlée**, with poached rhubarb and a ginger crumb

**Watermelon, feta and mint salad**, with a yuzu dressing  
**Grilled Asparagus**, with a kombu sauce  
**Sashimi of local line caught yellow fin tuna** and wild seabass  
**Grilled Côte de Beuf**, with a teriyaki glaze  
**Roasted pineapple**, lime and crème fraîche

## SAMPLE DINNER Menus

**Salt baked celeriac**, parmesan ravioli, truffle and macadamia nut  
**Roast cod**, fricassee of summer veg and bearnaise  
**Raspberry and buttermilk pannacotta**

**Charred mackerel**, oyster, cucumber and lovage  
**Fillet of beef**, oxtail bonbon, onion, bone marrow, red wine jus  
**Chocolate bar**, peanut butter, salted caramel

**Asparagus**, morels, wild garlic, confit egg yolk  
**Poached hake**, mushroom consommé, ginger, caramelised onion  
**Strawberry and basil tart**, with elderflower and whipped crème brûlée

**BON APPETIT!**

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