

Lunch

TAGGAT
CAFÉ RESTAURANT

Menu

Creative and
seasonal cuisine

Sea bream crudo

White bean ajo blanco, pickled jalapeños, toasted almonds, calamansi, chili oil

Salmorejo

Confit egg yolk, fried capers, basil crumble, cured country ham

Beetroot raviolo 🌱

Goat's cheese and walnut cream, toasted hazelnuts, parsley coulis, pickled red onions, crispy parsley

Veal breast

Soy and ginger glaze, zucchini brunoise, confit cherry tomatoes, fregola sarda

Black halibut

Smoked herring roe, miso beurre blanc, carrot purée, roasted potatoes

Confit Eggplant 🌱

Tomato and basil sauce, pesto bianco, crispy bread chips, roasted garlic black olive tapenade

Fresh goat cheese 🐐

Rosemary honey, sunflower seeds, dill sorbet

Roasted Figs

Light honey cream, fig ice cream, fig leaf tuile, walnut sponge cake

Rice Pudding

Blueberry crisp, fresh blueberries, blueberry and caramel gel, puffed rice

STARTERS

MAINS

DESSERTS

Formulas	
Sarter-Main-Dessert	33€
Sarter-Main	29€

Menu	
Sarter	12€
Main	24€
Dessert	8€

Meat from France
Taxes and service included
Allergens list upon request
We do not accept checks or
meal vouchers