

A LA CARTE MERCER RESTAURANT

AUTUMN DISHES

OUR CLASSICS

TERRINE

Our recipe, apple, toasts

16

CAVIAR

Trout, on the grill, potato mousse

13

MUSSELS

On the grill

12

PRAWNS

On the grill

36

FOIE

Grilled, its garnish

28

FISH

From the market, on the grill

60/Kg

AGED BEEF

Ribeye, on the grill

68/Kg

FILET

Wellington

75/2p

SQUAB

Chef's style

45

SEASONAL DISHES

FOIE

Micuit, smoked, sweet wine

24

PRAWN

In its juice, zucchini

28

CLAMS

From Carril, on the grill, seawater

36

SEA CUCUMBERS

On the grill, its garnish

40

SEA CUCUMBERS

Rice

40

SQUID

On the grill, onion, fennel

25

SQUAB

Rice

36

LAMB

Potato gnocchi, mushroom tatin, lamb juice

30

DESSERTS

HAZELNUT

Basil, passion fruit

12

APPLE

Celery, eucalyptus foam, lime

10

CITRUS

Cava, chocolate

12

CHOCO-CARAMEL

Raspberry, peanuts

12

BEETROOT

Smoked black tea ice cream, cottage

cheese

10

Prices in €. Taxes included.

In case of food allergies or intolerances, please ask our staff for detailed information of the dishes we offer in our menu.