

Sopas, cremas

Soup, creamed food

Consomé lhardy	9,50
Stock made with juices from meat lhardy style	
Crema de bogavante	19,00
Creamed lobster meat	
Petite marmitte	18,00
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Sopa marinera al pernod	19,00
Fish and seafood soup "al pernod"	
Vichyssoise de manzana	19,00
Creamed leeks, potatos and apples	
Pan y mantequilla o aceite de oliva	3,50
Bread and butter or olive oil	

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uevos, verduras y ensaladas

eggs, vegetables and salads

Setas con langostinos	22,50
Mushrooms with king prawns	
Revuelto de salmon o trufa	20,00
Scrambled eggs with salmon or truffle	
Panaché de verduras del tiempo	19,50
Boiled fresh vegetables	
Habitas con vieiras y foie	22,00
Little broad beans with scalops and foie	
Espinacas Catalanas	19,00
Spinach "Catalana" style	
Foie-grass de pato al oporto	21,00
Foie-grass of duck with porto wine in it	
Pimientos de piquillo rellenos de marisco	21,50
"Piquillo" peppers stuffed with seefood	

I.V.A. INCLUIDO - VAT IS INCLUDED

Ensalada de Cogollos con Ventresca	20,00
Hearts of lettuce and tuna belly salad	
Ensalada Especial	18,00
Special salad	
Ensalada de Langosta	34,00
Lobster salad	

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speciales - specialities

Pato silvestre al perfume de naranja. Wild duck flavoured with orange	31,50
Perdiz estofada con cebollitas francesas. Stewed partridge with French onions	31,50
Gamo a la austriaca. Falow deer "Austriaca" style	33,00
Faisán al zumo de uvas verdes. Pheasant in green grape juice	31,50
Cocido Madrileño Lhardy. Stew of chick-peas, vegetable and assorted ingredients, mainly from pork "Lhardy" style	35,50
Callos a la Madrileña. Tripes "Madrileña" styñe	28,00
Ternera Principe Orloff. Veal	34,00
Solomillo a la Brosche (2 personas)	68,00
Tenderloin "a la Brosche" (2 people)	
Roast Beef Lhardy. Roast Beef "Lhardy style"	33,00

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Callos a la madrileña. Tripes "madrileña" style	28,00
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Roast Beef Lhardy. Roast Beef "Lhardy style"	33,00

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escados - fish

Rodaballo con Hongos. Turbot with fungi	39,00
Lubina del Cantábrico al hinojo fresco. Cantabrian seabass with fresh fennel	39,00
Lubina a la rusa con langostinos. Sea bass "Russian" style with king prawns	38,00
Lenguado al Champán Lhardy. Sole in "Lhardy" Champagne	35,00
Lomos de Merluza con muselina de Trigueros. Hake fillets with creamed green asparagus	37,00
Merluza a la Vasca. Hake "Vasca" style	38,00
Rape en salsa de Langosta. Monkfish in lobster sauce	34,00
Chipirones Lhardy. Baby squids	32,00
Bacalao al Pill-Pill de Pimientos. Cod "Pill-Pill of peppers" style	31,00

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arnes - meat

Entrecotte Maitre d´Hotel	32.00
Entrecotte	
Solomillo Española	35.00
Tenderloin "Española" style	
Turnedor Rossini	36.00
Tenderloin "Rossini"	
Escalope Cordón Blue	32.00
Escalope with boiled ham and cheese in it	
Magret de Pato a la pimienta verde	32.00
Magret of duck with green pepper	
Carrillada de ternera trufada con Tirabeques	31.00
Veal meat (from the jaws) with peas	

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ostres - dessert

Biscuit glacé vainilla, café o praliné	11.00
Biscuit glacé (vanilla, coffee or praliné)	
Souflé sorpresa	13.00
Souflé "sorpresa" (surprise)	
Mouse de Chocolate y trufa	11.00
Chocolate and truffe mousse	
Tarta de queso con arándanos	12.00
Cheese cake with blueberries	
Pastelería surtida	11.00
Assorted sweets	
Macedonia natural de fruta natural	11.00
Fresh fruit salad	
Peras Bella Elena (salsa chocolate)	13.00
Pears ("Bella Elena") with chocolate sauce	
Tocino de cielo o flan	11.00
Sweet made with egg yolk and sugar or caramel thick custard	
Sorbete de limón o piña	9.50
Lemon or pineapple sorbet	