Restaurant le Capella

Cooking Chef Agustin Mercado



The Chef Agustin Mercado,

offers refined cuisine, made from local and seasonal products. In case of allergies or intolerances, please inform the service.

VÉGÉTAL 59 € PLAISIR 82 €

APPETIZER

ZUCCHINI PIE Fine Herbes sorbet, rosemary, honey

AGUSTIN MERCADO offers you an entirely plant-based menu based on seasonal vegetables.

The number of creations may vary depending on seasonality.

OSSO BUCCO LASAGNA

Cauliflower, reb Cabbage

MURGAT'S ARTIC CHAR Curry bechamel, Rocket sauce

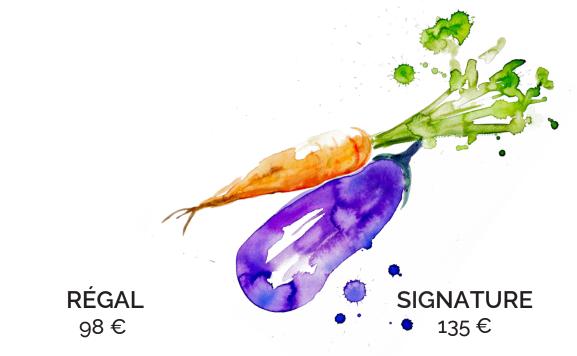
A la carte cheeses with a 15€ additional charge

BEFORE DESSERT

DESSERT

MIGNARDISES





APPETIZER

THE TOMATO Cheese, Basil

ZANDER CARPACCIO Tarragon, Fennel

ZUCCHINI PIE Avocado, Vegetables assemblage

RIB STEAK FROM ARGENTINA Corn, Potatoes, Peach chutney

A la carte cheeses with a 15€ additional charge

BEFORE DESSERT

DESSERT

MIGNARDISES

AGUSTIN MERCADO

The chef Agustin Mercado suggest a confident travel full of flavours from his universe. Between creativity, povocation and innovation, let yourself be carried away throughout his recipes in harmony with nature.

The number of courses can change with the seasonality of the products.



All our dishes are available à la carte

MENU

Choose from the dishes on our menus

STARTERS	28 €

PISCES 39 €

MEAT 39 €

CHEESE 15 €

CHEESE TROLLEY Selection of mature cheeses from the region

DESSERT

18 €