

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 €

AGUSTIN MERCADO

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

The number of creations may vary depending on seasonality.

PLAISIR

82 €

APPETIZER

ZUCCHINI PIE

Fine Herbes sorbet, rosemary, honey

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





RÉGAL

98 €

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

SIGNATURE

135 €

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

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| STARTERS | 28 € |
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| PISCES | 39 € |
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| MEAT | 39 € |
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| CHEESE | 15 € |
|---------------|-------------|

CHEESE TROLLEY
Selection of mature cheeses from the
region

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|----------------|-------------|
| DESSERT | 18 € |
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