

From the MOT restaurant we want to guarantee the safety of our customers and workers.

That is why our menu will temporarily reduce the number of references. Day a day, we will add more dishes. We hope that this measure, will help us take care of everyone. Thank you very much.

MENU MOT

Midday from
13th to 16th of October

**Menu is subject to change*

Starters

IBERIAN HAM shavings with tomato-rubbed coca bread (Suppl. 5 €) 1

Autumn SALAD with pomegranate, orange and Brie cheese 1,2,3

Pumpkin CREAM with carrot, sweet potato, orange and pumpkin seeds 3,8

Low temperature cooked EGGS with potato parmentier and candied bacon 1,2,3

Mushrooms RAVIOLIS with foie gras sauce 1,2,3,5

MAIN courses

Beef BURGER grilled in a Josper oven with foie gras heart, caramelized onion and oven baked apple 1,2,3,4

CHICKEN roasted in a traditional way with plums and Muscatel 1,4,5

Salmon TATAKI with seaweed salad and red curry mayonnaise 6,10,11

COD in textures, porrusalda cream, brandade and smoked red pepper oil 4,6

300g barbecued Beef ENTRECOTTE, matured 20 days (Suppl. 6€)

Local SHRIMPS with tender garlic (Sup. 8€) 4,9

Desserts

Homemade oven baked apple SORBET with biscuit 1,3

COTTAGE CHEESE with walnuts and honey 3,5

Yoghurt SOUP with white chocolate and red berries 1,3

Caramelized BANANA with mascarpone cream and biscuit 1,3

INFORMATION REGARDING ALLERGY AND INTOLERENCE FOOD. For your safety, if you are allergic or intolerant to any food, please consult the staff for elaboration processes of our products**

All our desserts are homemade

19.50€

(VAT included)

(Includes bread, 1/2 l. natural mineral water or 1/2 of wine or a glass of beer)

EXPRESS MENU: Everyday from Monday to Friday. (13,95€)

*One main course to choose + Dessert
* Includes bread, 1/2l. mineral water or a glass of wine or glass of beer
* Menu served at the bar or at the terrace*

Allergens
1 Gluten
2 Eggs
3 Dairy
4 Sulfites
5 Nuts
6 Fish
7 Sea Food
8 Celery
9 Crustaceans
10 Soy
11 Sesam