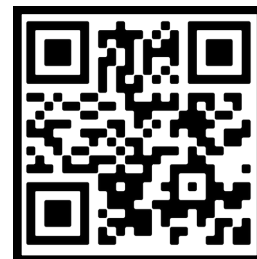


## DAILY MENU & SUGGESTIONS



**Daily menu – 35 €**  
Starter + Main + Dessert

**Light meal – 27 €**  
Starter + Main  
or  
Main + Dessert

**Daily special – 21 €**

**Seasonal salad – 18 €**  
(only at lunch time)  
(Fish, meat, vegetarian or vegan depending on the day)

**Junior menu– 12 €**  
(Under 12s)  
(Special dish or simplified menu)

### FROM 12PM TO 22AM

#### Chef's Platters

**Mixed Platter – €12/person**

**Sweet Platter – €9/person**

**Honey-Roasted Camembert €14**

**Homemade Fries €5**

**Hummus €5**

**Fresh Fruit Salad €5**

**Ice Cream Sundae €3/scoop**

✨ Our products are fresh, local, and seasonal. The menu changes daily based on market demand and the chef's creativity. ✨

**Restaurant “HYGGE”:** open from 7am – 11am, 12pm – 2:30pm & 7pm – 10pm

**Monday and Sunday evening,** dining is reserved for hotel guests (*except charcuterie boards*)

**Bar Skål :** open from Wednesday to Sunday, 5pm to 11.30pm

**Happy Hour :** Wednesday to Friday from 6pm to 7pm

**Hotel residents :** – 10% off the bill

## Pool package – 30 €

Monday to Friday – on reservation

(Pool access is free for one child under 12 with the purchase of a junior menu. A second child can enjoy access for just €5.)

### Choice of :

Cold soup  
&  
Main of the day  
or  
Summer salad  
&  
1 drink  
(glass of wine,  
beer or soft drink)

Main of the day  
ou  
Summer salad  
&  
Fruit salad  
&  
1 drink  
(glass of wine,  
beer or soft drink)

Junior menu  
for the  
under 12



## 🔥 Braserio

Every Wednesday – from 7pm to 22pm

## Sunday Brunch – 32 €

From 11pm to 3pm

# CARTEL

## ENTRADAS

|                                                           |     |
|-----------------------------------------------------------|-----|
| Crema fría de guisantes con menta y huevo perfecto        | 11€ |
| Tomates antiguas con burrata cremosa y aceite de albahaca | 9€  |
| Maki de salmón ahumado con queso fresco                   | 12€ |

## PLATOS

|                                      |     |
|--------------------------------------|-----|
| Pescado del día con salsa vierge     | 28€ |
| Medallón de ternera en dos cocciones | 29€ |
| Risotto de espelta con parmesano     | 25€ |

## QUESOS

|                   |     |
|-------------------|-----|
| Plato de 3 quesos | 12€ |
| Plato de 5 quesos | 18€ |

## POSTRES

|                                                               |     |
|---------------------------------------------------------------|-----|
| Piña fría y caliente con miel de Camarga y helado de vainilla | 12€ |
| Pavlova de frutos rojos con crema de mascarpone               | 12€ |

