

THE LAKEHOUSE

B I S T R O T



INFINITUM

WELCOME TO EVERYTHING

LUNCH MENU

12:30 a.m to 4:00 p.m

STARTERS

Caramelized goat cheese salad with strawberry vinaigrette 

Niçoise Salad     


Cod brandade cannelloni in

Pil-Pil sauce (supl. 2€)          

Gnocchi with red pesto and parmesan flakes        

Grilled vegetables with aioli emulsion 

Rioja-Style chickpea stew 

Sautéed baby broad beans with pork belly and
caramelized onion (supl. 2€) 

MAIN COURSES

Black spaghetti with garlic prawns     

Calçots omelette with romesco sauce       

Braised cuttlefish with spicy potatoes     

Salmon in dill butter with

steamed vegetables (supl. 3€) 

Roast pork knuckle with apple mash 

Breaded lamb ribs with french fries or

padrón peppers (supl. 4€)      

Grilled aged beef entrecôte with french fries or
padrón peppers (supl. 6€)

DESSERTS

Homemade rice pudding 

Manchego cheesecake with salted

caramel sauce (supl. 2€)      

Chocolate brownie with bulgarian

yogurt ice cream (supl. 2€)     

Caramelized pineapple with pastry cream  

Dulce de leche (caramelized milk) Pannacotta  

Seasonal winter fruit salad

Includes dessert or coffee

Drinks not included

















28,50€

VAT INCLUDED













TO SHARE

Assortment of olives	5.00 €
“The Marriage” Cantabrian anchovies and pickled anchovies	15.00 €
     	
Our patatas bravas	9.00 €
       	
100% Acorn-fed iberian ham with crystal bread.....	27.00 €
    	
Homemade stew croquettes.....	8.00 €
  	
Homemade lamb croquettes.....	8.00 €
  	
Prawns with garlic oil.....	18.00 €
 	
Icelandic cod carpaccio with black olive and citrus pâtés.....	15,50 €
  	
Angus beef carpaccio with black truffle oil.....	16.50 €
	
Torreznos from Soria.....	12.00 €
	
Crystal bread portion.....	6.00 €
    	

SALADS

Puglian burrata with seasonal tomatoes and chopped nuts.....	18.00 €
   	
Caesar salad with crispy chicken breast	15.50 €
       	
Pickled tuna loins with tomatoes and spring onion.....	13.00 €
 	
Grilled vegetables with aioli emulsion.....	11.00 €
 	

PASTA AND RICE

Roasted cannelloni with truffled béchamel sauce	14.00 €
   	
Pear fagottini with gorgonzola sauce	16.50 €
<i>Fresh pasta stuffed with pecorino, pear, and aged cheese</i>	
  	
Tortellini with truffle and mushrooms sauce	17.50 €
<i>pasta stuffed with stracciatella, truffle, and mushroom sauce)</i>	
  	
Creamy duck and shiitake mushroom rice	19.00 €
 	

OUR MEAT AND FISH

Shoulder of lamb with roasted vegetables	34.00 €
Matured beef tenderloin with french fries or padrón peppers	28.50 €
Braised iberian pork cheeks in port wine sauce	19.00 €
	
Balfegó tuna loin with julienned vegetables	25.50 €
 	
Grilled sea bream with roasted sweet potato parmentier	26.00 €
<i>Whole Piece Grilled</i>	
 	
Octopus with mortar-mashed potato and kimchi aioli	28.00 €
    	

CHILDRENS MENU

Breaded chicken + 1 Scoop of ice cream or salad + 1 Drink	16.00 €
Beef tenderloin escalopes + 1 Scoop of ice cream or winter fruit salad + 1 Drink	19.00 €
<i>Side Options: French Fries or Bolognese Macaroni</i>	

SWEET MOMENT

White chocolate millefeuille with raspberries 6.50 €



Winter fruit salad 6.50 €

Caramelized pineapple with pastry cream 6.50 €



Chocolate brownie with bulgarian yogurt ice cream 7.50 €



Manchego cheesecake with strawberries 7.50 €



“Sacher” cake with red fruit coulis 7.50 €

Vegan, gluten-free, and dairy-free option

Ice cream cup with almond crumble – 2 scoops 6.50 €

Chocolate, Raspberry, Cream, Vanilla, or Pistachio



ALLERGEN INFORMATION



GLUTEN



FISH



CELERY



SESAME



TREE NUTS



CRUSTACEANS



PEANUTS



MUSTARD



MOLLUSCS



LUPIN



EGGS



MILK



SULPHITES



SOYBEANS

In compliance with RD 1021/2022, of December 13, the fish served to be eaten raw, or practically raw, has undergone a prior freezing process at a temperature equal to or lower than -20 °C for at least 24h.



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