

EN

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

Melon soup with mint and crispy ham

Greek salad 

(Mesclun, cucumber, cherry tomatoes, Kalamata olives and feta cheese)

Pasta salad with pesto   

Balfegó tuna tartare with roasted aubergine and kimchi *(supl. 3€)*    

Beef carpaccio *(supl. 2€)*  

Brie cheese focaccia with Iberian ham and mushrooms *(supl. 2€)*  

Salmon poke    

(Salmon, edamame, mango, avocado, basmati rice, cucumber)

MAIN COURSES

Roasted aubergine with cottage cheese and honey    

Ratatouille by Infinitum

Maine-style prawn brioche with Kewpie mayonnaise    

Free-range grilled chicken on pan-fried potatoes with a hint of lemon and thyme

Grilled lamb with chimichurri and pan-fried potatoes *(supl. 2€)*

Sea bass with asparagus cream *(supl. 3€)*   

Grilled aged beef entrecôte with French fries or Padrón peppers *(supl. 6€)*

DESSERTS


Fig carpaccio with fresh cheese and walnuts  

Lemon sorbet with mango and passion fruit

Chocolate mousse  

Strawberry tartare with vanilla ice cream 

Apple tatin with cinnamon ice cream *(supl. 2€)*   

Manchego cheesecake with red berries *(supl. 2€)*  

Pistachio tiramisu *(supl. 3€)*    

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 €
<i>Vegan, gluten-free, and dairy-free option</i>	
Ice cream cup with almond crumble – 2 scoops	6.50 €
<i>Chocolate, Raspberry, Cream, Vanilla, or Pistachio</i>	
	

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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