

TOP OF THE ROCK
MONS CALPE SUITE

STARTERS

GAZPACHO VERDE, PETIT POIS, MINT & CUCUMBER

BAKED CAMEMBERT IN FILO ON AN APPLE, CELERY & WALNUT SALAD

CARPACCIO OF BEETROOT WITH FETA ON A BED OF ENDIVE RADISH &
WALNUTS

MAINS

CORN FED CHICKEN BREAST, LEMON MASH WITH SAGE AND THYME
CRISPS

SEARED SHREDDED BEEF ON ORIENTAL VEGETABLES OVER NOODLES
WITH A SOY HONEY DRESSING TOPPED WITH CORIANDER

HONEY & MUSTARD CRUSTED SALMON SALAD ON A COURGETTE
RIBBONS WITH LEMON HERB DRESSING & BLACK SESAME

PUDDINGS

SPICED APPLE CRUMBLE WITH CINNAMON RAISINS AND A SHOT OF
CRÈME INGLES

CRISTIANS 'ORANGE BRULÉE' HAND FIRED AT THE TABLE

CHOCOLATE FONDANT WITH SWEET CRISP BANANA AND SALTED
CARAMEL SAUCE

2 COURSES £28.50

3 COURSES £35

N.B. PLEASE INFORM YOUR WAITER
SHOULD YOU HAVE ANY FOOD ALLERGIES

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