



## **Starters**

Melon timbale served with a sweet vinegar dressing	5,90
Classical French onion soup with a toasted cheese flute	5,00
Chicken and ham terrine on a bed of caramelised onions	7,40
Smoked salmon parcels filled with crab and lemon grass	7,40
Salad decorated with traditional Spocanian cheeses	6,00
Asparagus omelette on a bed of crisp iceberg lettuce	5,20
Roasted lamb sweetbreads covered with a sweet tomato dressing	7,00

## **Main meat**

Pan-fried chicken leg stuffed with black pudding and apricots sweet white wine gravy	15,00
Braised lamb shank in a mint and rosemary liquor	16,70
Braised beef steak cooked with stout and mushrooms	17,00
Roasted pork loin with an apricot filled orange jus	16,50
Traditional Spocanian lamb brûe in Blort style	14,00

## **Main fish**

Rolled fillet of plaice stuffed with salmon and chives	17,00
Grilled fillet of river trout with salad of cucumber, apple and horseradish	16,70
Slow cooked fillet of cod with aubergine and leek lasagne	18,10
Seared tuna with tomato piperade and pickled shallots sauce	17,50
Traditional Spocanian fish brûe	16,00

*All main dishes are served with several seasonal vegetables  
(including potatoes) and green spaghetti*



## Dessert

Chocolate tart with soft lemon jelly	6,90
A selection of ice cream and fruit sorbet	5,80
European artisan cheeses served with hand baked bread and salted butter	7,50
Fresh strawberries with warm vanilla cake and clotted cream	6,00
Coffee and petits fours	5,80

*Prices per person, in herco, including 15% VAT*

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***Ef Ecronaror Huron***

Ennef-mirra 13

3100 – Blort

Tel. (030) 3639180