

# SEASONAL MENU

ANDILANACASADECOMIDAS

## STARTES

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**FRIED EGGS WITH BABY CALAMARI**

**PENNE RIGATTE WITH PRAWNS AND MASALA SAUCE**

**CLASSIC FISH SOUP**  
WITH TOAST ROUNDS AND ROUILLE

**GOAT CHEESE SALAD WITH STRAWBERRIES AND  
BLACK SESAME VINAIGRETTE**



## MAIN COURSE

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**THE THREE FLAKY MEATS WITH MUSHROOMS AND  
OPORTO CREAM**

**HÄHNCHEN SCHNITZEL** (BREADED CHICKEN FILETS  
WITH A TOUCH OF LEMON, THYME AND POTATOES)

**TUNA TATAKI WITH FRESH SEAWEED SALAD AND MANGO**

**VEAL FILLET WITH BOLETUS SAUCE AND PARMENTIER**



## DESSERTS

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**TIMBAON** ( NOUGAT ICECREM WITH CATALAN CREM  
AND CHOCOLATE SAUCE)

**GREEK-YOGHURT MOUSSE**  
RASPBERRY SORBET AND CONFIT RED BERRIES

**HOMEMADE PECAN BROWNIE** WITH CARAMEL ICE  
CREAM, CHOCOLATE SHAVINGS AND SALTY CARAMEL

**CINNAMON BAKED APPLE STRUDEL**  
WITH VANILLA ICECREAM



**25,50€**

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EDELWEISS WATER, SOFT DRINK, BEER OR HOUSE WINE | VAT INCLUDED | INCLUDES ONE DRINK AND BREAD | DOES NOT INCLUDE COFFEE EDDELWEISS  
RESTAURANT RESTAURANT

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\*THE PRESENTATION OF THE DISHES MAY VARY  
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IF YOU SUFFER FROM ANY TYPE OF FOOD INTOLERANCE OR ALLERGY, PLEASE INFORM OUR STAFF MEMBERS