



Frou Frou

Born from the Mediterranean

BRUNCH
Menu

Signature BREAKFAST

Scrambled eggs with fresh truffle on croissant brioche	25
Butter fried brioche with avocado, cured salmon and arugula	20
Eggs Benedict with hollandaise sauce	22
Caviar oscietra with blinis	28
Mortadela, soft boiled eggs and young vegetables	25

STARTERS

Beef carpaccio with black truffle and artichoke	29
Tuna tartar with black caviar and shiso sauce	28
Beef tartar with black truffle	29
Octopus carpaccio with bottarga	24
Montaraz iberico pata negra	39
Tomato salad	18
Cauliflower salad with goat cheese	19
Sea bass ceviche with ají amarillo sauce	28
Fried calamari with yuzu alioli	25
Baked camembert in filo dough with black fig jam and truffle	27
Iberian ham croquettes	22
Escargots cooked in the classic French style	24

MAINS

Lamb chops with chimichurri sauce	44
Rib eye USA premium	100 g / 14
Tomahawk national beef	100 g / 10
Galician-style octopus with potato purée	28
Grilled carabinero	u / 34

SIDES

Green salad	14
French fries	11
Robuchon mashed potatoes	11
Broccolini with romesco sauce	14

Desserts

Turrón ice-cream with pistachio sauce and hazelnuts	22
Tiramisu della nonna	19
Seasonal fruits and berries	25

Chef's special of this week	15
Bottomless cava	45

