

CHRISTMAS BRUNCH

BUFFET:

Selection of iberian ham
Selection of nacional and international cheeses
Spanish potato omelette
Smoked salmon
Tomato salad with avocado, fruit vinaigrette and dried tomatoes
Sauteed vegetables
Tiger prawns from Sanlúcar de Barrameda
Mini bread roll with pastrami, mustard, rucula and parmesan shavings
Senyoret rice cooked in a coal oven (carabinero prawns, squid and vegetables)
Scallops on puff pastry with boletus puree and a mousseline sauce
Oysters (request in the moment)
Seafood salad
Verdina beans with monkfish
Roast lamb with pisto

MAIN TO CHOOSE FROM:

Eggs to taste (scrambled, fried, poached or omelette to taste)
Eggs benedict (with lobster or truffle)
Fried eggs (with chistorra sausage, black pudding and french fries)
Vegetable sandwich
Hamburger with comte cheese
Beef sirloin with chimichurri sauce and vegetables

TO FINISH:

Pancakes with Nutella or maple syrup (request in the moment)

Assorted pastries and Christmas sweets

Selection of cut seasonal fruit

DRINKS:

Water, coffee, tea, fresh juice,
glass of Ruinart Blanc de Blancs

Price: 79€ per person



Booking conditions:

-Available only on the 25th of December. Prices expressed in euros 79€. VAT included

-Some of our dishes may contain allergens. Please ask our waiters.

-Advance booking is required. For more information and reservations, please contact us:
eventos@hotelurso.com

