



BUFFET

Selection of Iberian Cured Meats
Selection of National and International Cheeses
Spanish Potato Omelette
Smoked Salmon
Tomato and Avocado Salad with Dried Tomato and Fruit Vinaigrette
Sautéed Vegetables
Cooked Tiger Prawns from Sanlúcar de Barrameda
Mini Pastrami Roll with Mustard, Arugula, and Parmesan Shavings
Grilled "Senyoret" Rice (with red prawns, squid, and vegetables)
Scallop on Puff Pastry with Boletus Purée and Mousseline
Oysters (available upon request)
Seafood Salad
Verdinas Beans with Monkfish
Roasted Lamb with Ratatouille

MAIN COURSE

Eggs to Order (scrambled, fried, poached, or omelette)
Eggs Benedict (with Lobster or Truffle)
Fried Eggs (with Chistorra Sausage, Blood Sausage, and French Fries)
Veggie Sandwich
Cheeseburger with Comté Cheese
Beef Tenderloin with Chimichurri Sauce and Vegetables

TO FINISH

Pancakes with Nutella or Maple Syrup (available upon request)
Assorted Pastries and Christmas Sweets
Selection of Seasonal Sliced Fruit

DRINKS

Water, Coffee, Tea, Fresh Juice, Glass of Ruinart Blanc de Blancs

89€ per person (VAT included)