

OUR BUFFET OFFERS A SELECTION
OF SALADS,
ANTIPASTI AND DESSERTS

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SALADS AND STARTERS

POLLENÇA SALAD




mixed salad leaves, tomato, green pepper, red onion, tuna, olives and capers with a chive vinaigrette and fried almonds

TROPICAL SALAD







Prawns, avocado, pineapple, mango, mixed salad leaves and radicchio

with a citrus dressing of lime, orange and coriander

CREAM OF LEEK AND POTATO SOUP

with little confit potato balls and beetroot chips   

FISH AND SEAFOOD FRITTERS

Choux pastry, spearmint, lime and ginger, on lamb's lettuce, wakame and sundried tomato      

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CREAMY WILD

MUSHROOM RAVIOLI

with shavings of Mahon cheese, aroma of truffle and rocket

MOULES MARINIÈRE

In a tomato sauce with green garlic, vegetables and aromatic herbs

MAIN COURSES

MEDITERRANEAN STIR FRY





Sautéed prawns, squid, cuttlefish and clams

with rice noodles and crunchy vegetables

HAKE FILLET IN SAUCE VERTE

With clams, fondant potatoes and fresh vegetables

SALMON LOIN À L'AMÉRICAIN

(PRAWN SAUCE)    

served with quinoa sautéed with vegetables and fried banana

BRAISED LEG OF LAMB WITH ROSEMARY

Rustic-style potatoes, tomatoes à la Provençale

and Padrón peppers  

PORK TENDERLOIN MEDALLIONS

Served with cauliflower Mornay, boulangère potatoes,

green asparagus, glazed baby onions

and a sweet wine demi-glace sauce

OUR DESSERTS

DARK CHOCOLATE COULANT


Crème anglaise, pistachio ice cream and crispy orange

ILLA D'OR SUNDAE

Vanilla ice cream, coffee mousse with

an Irish cream aroma and chocolate soil

FRESH FRUIT SALAD WITH FRUITS

OF THE FOREST 





With a raspberry sorbet and mint coulis

CHEESE COURSE

Mallorcan semi-cured cheese, blue cheese and Dutch gouda,

plum jam, toasted almonds and focaccia biscuits

YOUR CHOICE OF ICE CREAMS

AND SORBETS    

With sauces and crispy toppings

SWEET WINES

ROVER - 19,95 €/l

BODEGAS RIBAS · Moscatell

DOLÇ DE SA VALL - 12,85 €/l

MIQUEL GELABERT · Moscatell

VI DE GEL DE GRAMONA - 18,45 €/l

GRAMONA · Riesling

VAT included

Allergens



Gluten



Egg



Fish



Shellfish



Crustacean



Milk



Celery



Sesame



Nuts



Peanuts



Soya



Lupins



Mustard



Sulphites