

OUR BUFFET OFFERS A SELECTION OF SALADS, ANTIPASTI AND DESSERTS

Salads and starters

VEGAN SALAD Mixed salad leaves, quinoa, wild mushroom confit, smoked tofu, cherry tomatoes, beetroot and soy vinaigrette

MALLORCAN 'SOPAS' \$
Traditional regional soup with vegetables
and shavings of farmhouse bread

LAMB AND AUBERGINE PARMENTIER

Oven-baked au gratin, served with a thyme jus

and bouquet of crunchy leaves 🦸 📗 🛵

CRISPY PRAWN CAKES 🕴 🗓 減 🔊 With sweetcorn purée, roasted baby vegetables and dressed rocket leaves

Wheat tagliatelle with green pesto

Main courses

AND CURED CHEESE CRUST

With creamy peas, fried aubergine,
courgette spaghetti and avocado
MALLORCAN-STYLE COD MEDALLIONS

and pine nuts, sobrasada molasses and crispy ensaimada

SUCKLING PIG CONFIT

AND APPLE COMPOTE

With new potatoes, spinach with raisins 🛚 🧚 🌘 🛵

Served without bones, with roast 'patató' potato and a seasonal vegetable stew BRAISED TURKEY BALLOTINE À L'ORANGE

tomato concassé and edamame sautéed with spring onion 🕴 🔗 🛵

Our desserts

Almond 'gató' 🥒 🛚 🕼 🚴

Baked polenta rectangles, light mashed potatoes,

Cream of turrón, caramel ice cream and warm chocolate sauce

WARM BROWNIE 🕴 🌰 🗓 🌘 🚴 With caramelised walnuts, almond ice cream and hazelnut sauce

Carpaccio of flambéed pineapple

CHEESE COURSE **§** • Manchego with a black rind, German blue cheese,

With orange liqueur, fruit balls 🌰 📗 🛵 and coconut ice cream

With sauces and crispy toppings

SWEET WINES.

NEET WINES Rover - 19,50 €/¶

BODEGAS RIBAS · Moscatell

DOLÇ DE SA VALL - 12,50 €/¶
MIQUEL GELABERT · Moscatell

Vi de Gel de Gramona - 17,95 €/¶

gramona · *Riesling*

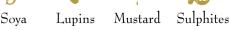
VAT included

Allergens





Gluten



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