

OUR BUFFET OFFERS A SELECTION
OF SALADS,
ANTIPASTI AND DESSERTS

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COLD AND HOT STARTERS

ROMAN SALAD     

*With fried tofu fingers on a bed of a five-leaf salad,
with cherry tomatoes and croutons, a cheddar cheese dressing
and parmesan shavings*

ALSACE SALAD    

*Mixed salad leaves, tomato, veggie sausage, croutons,
poached egg and a French vinaigrette*

CREAM OF CARROT AND POTATO SOUP
WITH AROMA OF FRESH GINGER   

With a garnish of its ingredients and aromatic herbs

RUSSIAN SALAD WITH AVOCADO 

*served with lamb's lettuce
and extra virgin olive oil caviar*

COURGETTE CARPACCIO
WITH AVOCADO TREMPÓ  

Dressed with olives, basil and crispy crostini

PIQUILLO PEPPERS FILLED
WITH CREAMY SPINACH  

Swith a white wine sauce, chives and saffron potatoes

MAIN COURSES

MOUNTAIN-STYLE SPAGHETTI    

*with wild mushrooms, white cabbage julienne
and parmesan*

BAKED POLENTA SUPREME  

*on a bed of crispy stir-fried vegetables
and potatoes risolé*

HEART OF PALM À LA MEUNIÈRE   

with pickled red onion, steamed broccoli and baby sweetcorn

BAKED STUFFED TOMATO    

*With soy sauce, honey and wholegrain mustard
on a bed of sautéed vegetables and basil oil*

OUR DESSERTS

OUR ALASKA SOUFFLÉ    

*Flambéed in rum, with vanilla ice cream,
soft meringue and citrus zest*

CHEESECAKE    

*Oven-baked with a biscuit base and served
with a red berry sauce and raspberry sorbet*

CHOCOLATE MUG CAKE    

With white chocolate and spearmint sauce

TUTTI FRUTTI AL CAVA 

*Served in a glass with a spearmint granita
and an orange wafer*

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