

NEW YEAR'S BRUNCH

1 January



Welcome

Bellini cocktail
Mimosa
Orange juice
Detox juice
Juvé & Camps cava
Selection of teas, coffees and infusions

Pastries from Pastelería Sans

Butter croissant
Ensaimada (traditional Majorcan pastry)
Bisbalenc (almond puff pastry
from La Bisbal)
Xuixo from Girona (crispy pastry
filled with cream)
Chocolate and hazelnut panettone
(Oriol Balaguer)

Bread selection

White, multigrain and rustic bread
Tomatoes and extra virgin olive oil
from Finca Serena
Flavoured butter selection (kalamata,
fleur de sel and rosemary)
Artisanal jams from Museu de la Confitura

Assortment of mini sandwiches

Rosemary bread with turkey, rocket
and mayonnaise
Walnut bread with three cheeses
and basil pesto
Iberian ham and truffled mozzarella bikini

Charcuterie selection

Assortment of Empordà
and Iberian cold cuts
Girona cheese board with condiments
Anchovies from L'Escala with
crudités and basil oil

Main Choice

Eggs Benedict with smoked salmon
and truffled hollandaise sauce
Spanish omelette à la minute
Classic mini burger
Potato salad with prawn carpaccio
Salmon tartare with sweet potato chips
Caesar salad taco

Sweet

Flan del Mas with cream
Chocolate fondant cake
Traditional French toast with orange
and cinnamon

Healthy Bites

Artisanal yoghurt from Peralada
Chia pudding with red berries
Sheep's milk kefir with oats and mango
Seasonal fresh fruit
Bircher Müesli with banana and peanut

90 euros

VAT included