



Brunch Día de Reyes **The Three Kings Brunch**

6th January, 2019

FOOD CORNERS

The veggie corner.

The best from the country: ibérico salmantino & cheese selection.

A selection of sourdough and various baked bread.

Seafood minis (Russian salad with Lobster and shellfish cocktail with octopus and king prawns).

PROTAGONISTS

Wild salmon grilled on an oak wood plank.

Icelandic cod with a smoky touch.

Raw corner.

Oysters from the Rias Baixas with champagne.

The English roast beef over a bed of rocket lettuce.

Our organic benedicts.

Pâté of foie and home-made scorpionfish cake.

Seafood gallette au gratin.

SWEET CORNER

Traditional three kings “Roscon”.

Petit mignon selection.

Mini fudge bavarois.

Fruit of the forest Millefeuille.

Pandoro with chocolate sauce and English custard.

Christmas log.

WINE CELLAR

Mineral water.

Vionta (D.O. Rías Baixas) White Wine.

Solar Viejo Reserva (D.O. Ca. Rioja) Red Wine.

Freixenet Elyssia Cuveé (D.O. Cava).

95 €

VAT included