

Et Brunch de



Welcome drink to select:

Moët Chandon Brut Imperial

Grey Goose Bloody Mary

St Germain Spritz

Cold starters

Duck terrine, free-range chicken, pork, foie gras and pistachios

Choux with creamy chickpeas and winter vegetables

Amèlie oysters, razor clams from the Delta and prawns

Our all-time favorites

Egg Benedict with salmon

Free-range chicken cannelloni

Autumn rice with seasonal mushrooms and Calaf sausage

Mediterranean fish stew with saffron aioli

Crispy eggs with ham and garlic prawns

Fish

Baked sea bass with puff pastry and *Chorón* sauce

Meat

Lamb with Brussel sprouts and sage *parmentier*

Pre-dessert

Selection of artisan cheeses

Dessert buffet

Chocolate cake with hazelnuts "*Jean Marie Hiblot*"

Vanilla and caramel mille-feuille

French toast with caramel

Mochi

Breads, Pyrenees butter (dop) and E.V.O.O. "*la Gramanosa*"

Water, coffee, or tea

Please inform us if you have any food allergies or intolerances

BRUNCH DRINKS MENU

CHAMPAGNE MOËT ET CHANDON BRUT IMPERIAL

SOLC GASTRONOMIC BRUNCH PROMOTION 9€ / 40 €

Cava



Coquet Mestres Gran Reserva	12	44
Gramona Imperial Brut		60

Champagne

R de Ruinart Brut		95
Ruinart Brut Rosé		135
Cuvée Dom Pérignon		360

White wine

Gres Xarel·lo. D.O. Penedès	10	40
Prohom Experientia Blanc. D.O. Terra Alta		40
Quinta Couselo Albariño. D.O. Rias Baixas		46
Cuvée Latour. A.O.C. Borgoña		56

Rosé wine

Whispering Angel. A.O.C. Cotes de Provence		54
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Red wine

Bancal del Bosc. D.O. Montsant	10	42
Bellmunt Mas d'en Gil. D.O.Q. Priorat		46
Martinet Bru. D.O.Q. Priorat		65
Muga Crianza. D.O.C. Rioja		42
Pago de Carraovejas. D.O. Ribera del Duero		88