El Brunch de SOLC

*A*péritifs with welcome drink

Puff pastry with figs, Borredà Catalan cheese
and caramelised onions

Red prawn croquette

Majestic Gilda; white anchovy, anchovy, piparra pepper,
cod and *Gordal* olive

Glass of Champagne Moët & Chandon Impérial

Grey Goose Bloody Mary

St-Germain Spritz

*S*tarters

Carrasco Iberian acorn ham station

Sourdough, smoked butter, La Gramanosa extra virgin olive oil
and Spanish hanging tomato

The best of the sea:
Oyster with tuna tartar and caviar, sea snails,
langoustine and razor clam

Free-range chicken cannelloni

Eggs Benedict with smoked salmon on a croissant-bread

Porcini and chanterelle mushrooms sautéed with garlic and parsley

*T*errines and pâté

Paté *en croûte* with pickles and mustard mayonnaise

Foie-gras terrine with *PX gelée* and walnut bread

Vegetable Wellington

El Brunch de SOLC

Show-cooking

Beef Wellington

Flambéed sea bass with wild fennel
and *Pernod beurre blanc sauce*

"Señoret" style rice with sea cucumber

Eggs *"Estrellados"* with garlic prawns

"Spätzle" with saffron, herbs and parmesan

Dessert and cheese buffet

Cow, goat and sheep fine selection of cheeses
with it's pairing of quince, compotes and nuts.

"Jean Marie Hiblot" chocolate and hazelnut cake

Lemon tiramisú

Vanilla and caramel mille-feuille

Chocolate fountain

Pistachio mochi

Sweet Show-cooking

Crêpes Suzette

Rum Babá XL with vanilla Chantilly

Water, coffee and tea

Please inform our service team if you have any food allergies or intolerances, we have at your disposal the complete allergen list.

90 € per person VAT included

Gluten / Pork / Dairy / Nuts / Egg / Vegan

BRUNCH DRINKS MENU

PREMIUM DRINKS PACK 58 € / pers.
Welcome cocktail, glass of R de Ruinart;
Prohom Experentia Blanc and Mas d'en Gil Coma Vella;
and Gin-tonic to finish

Cava		
Mestres Coquet Brut Nature 2020	12	55
Gramona Imperial Brut 2019		65
Champagne		
R de Ruinart	21	120
Ruinart Rosé		135
Louis Roederer Cristal 2015		420
White wine		
Prohom Experentia 2025, D.O. Terra Alta	12	50
Habla de ti... 2024, I.G.P. Extremadura		45
Ossian 2023, I.G.P. Castilla y León		85
Grand Regnard 2023, A.O.C. Chablis		110
Rosé wine		
Whispering Angel 2022, A.O.C. Côtes de Provence	14	60
Red wine		
Mas d'en Gil Coma Vella 2019, D.O.Q. Priorat	15	75
Cepa 21 2022, D.O. Ribera del Duero		45
Muga 2022, D.O.C. Rioja		47
Numanthia 2020, D.O. Toro		105