

G A L A B U F F E T

Starters

Crudités station, assortment of fresh leaves, mini carrots, cobs, cherry tomatoes, olives, gherkins, cheese, hard-boiled egg, tender onion. Vinaigrette and dressings
Glass of prawn salad, mache, quinoa and pine nut vinaigrette
Green apple salad, fennel, chicory, walnuts and blue cheese
Sushi and maki season with soy sauce and wasabi

Main course

Seasonal vegetable cream with toppings (croutons, cheese, ham julienne, hard boiled egg)
Ricotta and spinach ravioli (besides: tomato sauce, basil, cream of mushrooms and parmesan)
Sautéed vegetables with buckwheat (carrot, mangetout, asparagus, tomato, cherry)
Sea bass supreme on baking potato and piquillo peppers
Grilled sirloin medallions (besides: green pepper sauce, red wine sauce)

Assortment of bread station

Desserts

Assortment of cheese with varied breads and jams
Season of tropical fruits and juices
Mini brownie and caramel
Mango and vanilla sponge cake

Drinks

La Charla (D.O. Rueda)
Viña Pomal Selección 500 (D.O. Rioja)
Ars Collecta Blanc de Noir Reserva
Beers
Soft drinks
Juices

69€ +VAT

C O N D I T I O N S

- The price is per person.
- The duration of the service is 1 hour and 30 minutes.
- For information about allergens in our dishes, please consult the hotel.