

Brunch del Hiberus

Elegant starter buffet

Cured ham, tomato and rocket focaccia
Foie and mango mousse
Red fruit salmorejo
Esqueixada cod salad with black olive pâté
Trout, marinated with coriander and onion
Assortment of cheeses with preserves
Melon and basil soup
Caesar Cardini salad
Fideuà served with a mild garlic mayonnaise

Main dishes from next door, so near or so far

à la carte

Baked salmon, served with herb mayonnaise and a wakame and pickled red onion salad
Celebris style Eggs Benedict
Slow roast Aragonese Lamb, served with a nutty cous-cous and tenderleaf salad
Galician beef hamburger (180g), smoked cheese, pico de gallo chopped salad and mustard
* optional extra foie 4 € supplement
Sirloin beef, served with oven roast potatoes and port sauce * 8 € supplement

Make room for dessert

à la carte

Passion fruit semifreddo
Chocolate coulant, served with orange and pineapple carpaccio
Red fruit smoothie
Assortment of ice creams
Special box * for children

Bread and drinks included

33 eur. per person. Inclusive of VAT.

