

FRIDAY, 04.07.2025

BUFFET



STARTERS

STARTER OF THE DAY

CROQUETAS WITH CHORIZO
ON AVOCADO CREAM AND FRESH TOMATO SALSA

SPICY SWEET POTATO ON SESAME-SOY SKYR
WITH PINE NUTS AND ARUGULA 

TARTAR STATION

SPANISH TUNA TARTAR
WITH LIME AND WHITE BEAN CRÈME

CHARCUTERIE STATION

SPANISH SERRANO HAM | ROASTED HAM
CHORIZO WITH ASSORTED MELONS, MANCHEGO,
MOZZARELLA, FRESH EIFEL TOMATOES,
AGED BALSAMIC, OLIVE OIL AND FLEUR DE SEL

DAILY RECOMMENDATION

BAYONNE HAM

SALADBAR

CRISP LEAF SALADS | SHAVED CUCUMBER
CARROT STRIPS | SELECTION OF DRESSINGS

DAILY RECOMMENDATION

PAELLA SALAD WITH SEAFOOD
ORANGE-FENNEL SALAD WITH GOAT CHEESE

DESSERTS

WARM DESSERT

FRESHLY BAKED CRÊPES WITH ORANGE AND GIN DE MAHÓN

DESSERT IN A GLASS

LINDT NOUGAT MOUSSE WITH PEACH AND HAZELNUT

SPANISH HIGHLIGHT

CREMA CATALANA WITH ROSEMARY AND ORANGE

BERRY BUFFET

VANILLA SAUCE | ORANGE SUGAR
WHIPPED CREAM | CARAMELIZED SUNFLOWER SEEDS

SELECTION OF TARTS & PASTRIES

ICE CREAM DISPLAY

ASSORTMENT OF ICE CREAM FLAVORS

LINGUINE WITH TRUFFLE FOAM
OR MALLORCAN TOMATO COMPOTE

RAVIOLI WITH GOAT CHEESE
AND HONEY IN LEMON-CAPER SAUCE AND IBERICO HAM

BEETROOT GNOCCHI IN LIME SAUCE WITH SHREDDED
OYSTER MUSHROOMS AND VEGAN BACON

ALPINE CUISINE

THE AROMAS OF THE MOUNTAINS

WIENER SCHNITZEL WITH POTATO-CUCUMBER SALAD,
HAND-STIRRED LINGONBERRIES AND LEMON TUILE

SOUFFLÉ-STYLE PIKE-PERCH FILLET
ON SAUTÉED POINTED CABBAGE
AND WHITE PEPPER SAUCE

BEEF & BEYOND

MEAT THE IMPOSSIBLE

BEEF FILLET WITH CRANBERRY-CHILI
OR BBQ CRUST, SMOKY BBQ SAUCE, POTATO MASH
WITH CARAMELIZED ONIONS AND WILD BROCCOLI

BEEF BRISKET WITH BBQ CHIPOTLE SAUCE,
BRAISED CARROTS WITH GREENS
AND TRUFFLE CROQUETTES

ASIA

THE YEAR OF THE SNAKES

RED THAI CURRY WITH CRISP VEGETABLES,
SPROUTS AND JASMINE RICE

DAILY SPECIAL

LEMONGRASS CRABCAKE 

WINE SELECTION

2024 CALA REAL VERMENTINO DI SARDEGNA DOC
SELLA & MOSCA

2021 MALPASTOR
FAMILIA TORRES

2024 HAMPTON WATER ROSÉ
GÉRARD BERTRAND

