

THREE KINGS BRUNCH

January 6th, 2025 (1:30 pm)

SALADS

Traditional sea bass ceviche with leche de tigre
Mixed asparagus with two sauces
Octopus salad with vinaigrette
Piquillo peppers in pilpil sauce with Cantabrian
artisan anchovies
Mussels in garden style
Thai style chicken salad
King crab
Prawns and avocado salad
Our selection of carpaccios:
cod, salmon and bacon

SEAFOOD SELECTION

Lobsters
Crawfish
Prawns
Legs of shellfish
Winkles and periwinkles

SOUPS AND CREAMS

Traditional onion soup
Winter tomato solferino with light pesto
Beans stewed with its compango

SUSHI STATION

FROM THE SEA

Turbot Galician style
Cod Rioja style
Grilled fresh prawns with salt flakes
Black monkfish fillet with saffron crust
Vegetable ratatouille al dente

FROM THE LAND

Shoulder of suckling lamb at low
temperature
Tournedó of venison in red fruit sauce
Roast suckling pig from Segovia
Duck leg confit and lacquered with its own fat

INTERCONTINENTAL RICE

Sepiola black rice with mushroom risotto
with parmesan and noisette butter

DESSERTS

Traditional Roscón de Reyes with cream and with truffles
Christmas tree trunk
Strawberry marinated in Oport wine
Nougat, chocolate and lemon mousses
Pear and peach cake
French pastries
Variety of mini pastries

Coffee and Christmas sweets
White wine Morlanda D.O. Priorat
Valdubón 9 Months D.O. Ribera del Duero wine
Freixenet Brut Barroco D.O. Cava

Live musical entertainment
Children's playroom

