

"SON JULIA" EASTER BRUNCH

Salad bar with a variation of fresh lettuces, crudités, and vinaigrettes
Tomato, basil and mozzarella salad
Traditional Greek salad with feta cheese, red onion and black olives
Oriental lentil, cus-cus, onion and mint salad

STARTERS

Tender marinated asparagus with ham and Mallorquín trampó salad
Avocado hummus with corn tortilla chips
Homemade fennel and orange marinade salmon
Mushroom raviolacci with a truffle and parmesan sauce

SOUPS

Roasted onion cream soup with quail eggs and croutons
Glass of peach gazpacho with a marinated prawn skewer

MAIN COURSES

Roasted pork in gravy
Oven roasted cod with a garlic and saffron sauce and grilled vegetables
Mallorquín hake with spinach, raisins and pine nuts
Chicken breast stuffed with foie and black truffle
Rosy beef sirloin with a red wine sauce

SIDE DISHES

Steamed vegetables with a herb butter sauce
Potatoes with virgin olive oil and parsley
Truffle potato purée
Mixed seasonal mushrooms with garlic shoots

DESSERT

Glass of tiramisú with mascarpone
Chocolate and orange mousse
Tart tatin with custard
Fresh fruit skewers
Cheese board of national and international cheeses, dried fruits and grapes

45 EUR per person (children under 12: 25 eur)

Time: 13h

Easter Egghunt: 12, 30h