



## THE MAJESTIC BRUNCH

The dishes described below may vary as **The Majestic Brunch** is a dynamic gastronomic experience, with new dishes being introduced and others adapted to seasonality, depending on the quality and identity of each product.

The brunch will be made up of the dishes described in option 1 or option 2, alternating every Sunday to provide greater variety to customers.

### Menu 1

A selection of Catalan and Iberian pork cold cuts  
*Vichyssoise*  
Caesar salad with smoked chicken  
*Xató* salad with salt cod and anchovies  
Vegetable salad with *bresaola*  
Razor clam salad with sponge of tiger's milk (*ceviche* marinade)  
Burrata salad with pickled cucumber  
Salad bar: tomato, mesclun, rocket, cucumber, endive and Kalamata olives  
Kitchen garden: mini-carrots, lettuce hearts, red endive, beet, radish and green asparagus  
Dill-marinated salmon

The best of the sea: Oysters, king prawns, cockles, clams, mussels and razor clams  
A selection of cheeses, quince paste, jams and dried fruit and nuts  
A selection of homemade bread

Salmon terrine with king prawns and *piquillo* peppers  
Eggs benedict with smoked salmon and béarnaise sauce  
Eggs benedict with ham  
Cannelloni of free-range roasted chicken  
Biscay-style salt cod  
Salt-baked sea bass  
Hake with cockles, green asparagus and Txakolí  
Catalan veal stew with porcini mushrooms and St. George's mushrooms  
Cannelloni of free-range roasted chicken with black pudding  
Teriyaki-style skewer with *pluma* cut of Iberian pork  
Octopus and sepia risotto

Passeig de Gràcia, 68 · 08007 Barcelona - Spain  
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For the younger ones:

Margherita pizza

*Penne rigatti* in Neapolitan tomato sauce

Veal burger

Chicken nuggets

Fish fingers

French fries

A show cooking selection of *ceviche*

*Tatin* of apple, orange, pineapple and *guanaja*

Homemade tarts: milk chocolate and raspberry, chocolate,

raspberry and fig, strawberry, lemon and *yuzu*

Our homemade Bounty

Hazelnut praline tart

Financier cake with chocolate, cocoa nibs and orange blossom water

Homemade strawberry, violet and chocolate marshmallows

Chocolate and peanut cookies

*Choux* pastry of tonka bean and praline, vanilla and raspberry and chocolate and raspberry

Exotic cheesecake of fresh fruit

Grandma's chocolate mousse

Vanilla and chocolate muffins

Glass of matcha tea with cherries

Fruit salad

Moët & Chandon champagne

Appetizer bar and a selection of wines from our sommelier

Beer, soft drinks and mineral water

Coffee and infusions

G&T station

**Hours:** Sundays from 12:45 pm to 4:00 pm.

**Adult price** (12 years and older): €65 per person

**Children's price** (3 to 12 years): €29 per person

Children under 3 years: free

VAT included

\*This is an example menu. The dishes can change according to the season and the chef's discretion.

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## Menu 2

A selection of Catalan and Iberian pork cold cuts  
Soup of pumpkin and mango with smoked eel  
Cantaloup melon salad with ham and green asparagus  
King prawn and lobster salad  
Kitchen garden: mini-carrots, lettuce hearts, red endive, beet, radish and green asparagus  
Salad bar: tomato, mesclun, rocket, cucumber, endive and Kalamata olives  
*Ssam* of Peking duck with caramel-coated sesame  
Sea bass marinated in a spicy sauce with olive oil caviar  
Harry's Bar carpaccio of veal  
The best of the sea: oysters, king prawns, cockles, velvet crab, mussels and razor clams  
A selection of cheeses, quince paste, jams and dried fruit and nuts  
Salmon marinated in soy, orange and *citronella*

*Ricotta* flan with organic red quinoa  
Eggs *benedict* with smoked salmon and béarnaise sauce  
Eggs benedict with ham  
Cannelloni of free-range roasted chicken  
Club Raneiro salt cod  
*Trinxat* of cabbage, potato and pancetta  
Traditional-style baked corvina  
Lobster and corvina stew  
Grilled ribeye of cider house beef  
*Tagine* of chicken with sesame and raisins  
Grilled quail with *chimichurri*  
Mushroom and parmesan risotto  
Sushi and sashimi show cooking

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Veal burger  
Chicken nuggets  
Fish fingers  
French fries

*Tatin* of apple, orange, pineapple and *guanaja*

Homemade tarts: milk chocolate and raspberry, chocolate, raspberry and fig,  
strawberry, lemon and yuzu

Our homemade Bounty

Hazelnut praline tart

Financier cake with chocolate, cocoa nibs and orange blossom water

Homemade strawberry, violet and chocolate marshmallows

Chocolate and peanut cookies

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