



CHRISTMAS MENUS

2026/2027

MAS DE TORRENT

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NEW YEAR'S DAY BRUNCH

January 1, 2027

Welcome drinks

Bellini
Orange Juice
Detox Juice
Bloody Mary
Cava
Selection of teas, coffees & infusions

Pastry corner

A selection from Sans Patisserie
by Oriol Balaguer
Butter croissant
Ensaimada
'Bisbalenc'
'Xuixo' from Girona
Traditional Panettone

Breads accompaniments

Selection of breads (white, whole grain
cereal, sourdough rustic)
Grated fresh tomato
Finca la Bobadilla Extra Virgin Olive Oil
Flavored butter assortment (vanilla,
sea salt, pepper)
Selection of fruit preserves from the
Museu de la Confitura

Savory buffet

Hand-cut cured meats
Selection of local cheeses
Caesar salad
Mediterranean salad
Palamós prawn cocktail
Marinated salmon with tartar sauce
Homemade roasted 'porchetta' in its jus

À la carte

Classic Eggs Benedict
Eggs Benedict with wild arugula
and smoked salmon
Choice of omelette
Steak tartare
Tender gourmet burger

Sweet buffet

Assortment of artisan pastries
Artisanal yogurt
Chia pudding
Fresh fruit platte

120€

VAT included.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites

