



2012 WELCOME BRUNCH

Artichokes dressed with vegetable vinaigrette

Green asparagus salad with eggs *mollet* and smoked salmon

Roast beef with fire-roasted vegetables and fine frisée
served on savoury flatbread

California roll

Steamed king prawn salad with pasta roulade and Tobiko caviar

Seasonal lettuces with vinaigrettes

Oysters with cucumber salad and lemon foam

Scallops with lime and mango cream

Steamed king prawns with green apple terrine

Iberian acorn-fed cured ham with toasted
ciabatta and hanging tomato

Station serving porcini mushroom and black truffle risotto

Creamy fish, monkfish and fennel soup

Pheasant cannelloni with truffled béchamel

Fresh fish with potato *fondant* served with a warm tomato
and pistachio vinaigrette

Beef tenderloin with Catalan-style salsify

Fresh seasonal wild mushrooms with sautéed Catalan Perol sausage

PRICE:

65€/person



Aromatised melon with Port

Aromatised green apple with Calvados

Suspended red fruits

Traditional holiday nougats and *neules* (fine rolled biscuits)

Flavoured fruit jellies

Tiramisu

Pullman Barcelona Skipper assorted baked goods

vinoteca

White wine: Perfum de Vi Blanc, DO Penedès

Red wine: Abadal tempranillo, DO Pla del Bages

Natural dessert wine: Carratell, DO Montsant

Cava: Bertha Lounge

Mineral waters, coffee and teas

PULLMAN BARCELONA SKIPPER

Avda. Litoral, 10 - Barcelona 08005

T. +34 93 221 65 65 · F. +34 93 221 36 00

www.pullman-barcelona-skipper.com