

ENGLISH



BY WITTMORE HOTEL

CONTRABAN

AWAKEN

Homemade pastries

Breads pastries

Coffee and infusions

TOAST

Choose

- Fresh juices:
 - Orange
 - Carrot, orange and ginger
 - Apple and spinach
- Mimosa: with or without alcohol

DELIGHT

Choose

- Eggs: omelette, scrambled, fried, poached and soft-boiled E
- Eggs accompaniments: mushroom, tomato, avocado, onion, Iberian or cooked ham, bacon, turkey, and cheese
- Eggs Benedict on brioche bread E D
- Potato omelette*
- Catalan artisanal cured meats and Iberian ham*
- Catalan artisan raw milk cheeses* D
- Toast with eggplant, ricotta, confit tomato and basil oil G D
- Crystal bread with avocado, tomato, pickled red onion and fresh herbs G D SL

INDULGE

Choose

- Marinated salmon, soy and yuzu* F S G E
- Grilled carrots with crispy basmati and wild rice D
- Catalan-style macaroni with Iberian pork secreto E D SL G C S
- Beef burger, cheese, bacon, tomato and lettuce with brioche bun G D
- Cannelloni of slow-braised meat with black trumpet mushrooms and porcini mushroom sauce G D E SL C S

SAVOR

Choose

- Artisan yogurt with granola and seasonal fruits G D
- Chia in coconut milk, raspberries with basil and caramelized almonds N
- Apple waffle and cinnamon chantilly G D E
- Caramelized French toast with roasted bananas and yoghurt G D E
- Semi-savory cheesecake with raw red berries jam and cardamom caramel D G E SL



BRUNCH
45 € per person

G - Gluten, N - Nuts, CR - Crustaceans, C - Celery, M - Mustard, E - Eggs,
SS - Sesame Seeds, F - Fish, SL - Sulphites, P - Peanuts,
ML - Molluscs, S - Soy, D - Dairy, L - Lupin

(*) Accompanied by cristal bread, with or without tomato