



**SON JULIA**  
Country House Hotel  
MALLORCA

## ***Easter Brunch***

***Sunday 20<sup>th</sup> April at 13:00***

### ***Starters***

*Buffet of salads, crudités and vinaigrettes*  
*Tomato and mozzarella with fresh basil*  
*Niçoise salad with potatoes, green beans and tuna*  
*Marinated mushrooms with coriander and lemon*  
*Beetroot hummus with corn chips*  
*Caesar salad with free range chicken and parmesan*  
*Marinated asparagus with Mallorcan trampó*  
*Marinated salmon with creamy avocado and bergamot jelly*  
*Mushroom ravioli with puttanesca sauce and parmesan*

### ***Soups***

*Warm pumpkin soup with croutons*  
*Strawberry gazpacho with a prawn skewer*

### ***Main Courses***

*Oven baked cod with saffron alioli and sweet potatoes*  
*Wild corvina with spinach, raisins and almonds*  
*Free range chicken breast filled with foie, cherry tomatoes and cream*  
*Galician veal entrecôte with red wine sauce*

### ***Side Dishes***

*Steamed vegetables with herb butter*  
*New potatoes with olive oil and parsley*  
*Potato purée with truffle*  
*Seasonal mushrooms with garlic*

### ***Desserts***

*Tramisu with mascarpone*  
*Chocolate mousse with orange*  
*Apple tarte tatin*  
*Fresh fruit skewers*  
*Selection of national & international cheeses with dried fruits and grapes*  
*Mini Easter Eggs*

*59€ per person including a welcome glass of cava.*

*Children 3 to 12 years old 30€*

*Please contact reception for your reservation Tel. 971 669 700 [info@sonjulia.com](mailto:info@sonjulia.com)*

*12:30 Easter Egg Hunt in our gardens for the children!*