

## Daily buffet

A selection of different dishes every day

From 1.00 pm. To 3.30 pm.

Complete buffet	43€
Buffet of appetizers and desserts	23€
Buffet of hot dishes	25€
Buffet of desserts	10€



## Bistro menu

Light snacks you can enjoy...

### Small temptations

Cured ham croquette	5.70€
Assortment of canapes	11.45€
Palace fried eggs with cured ham	12.00€
King prawns coated in nachos with guacamole sauce	16.00€
Cheese selection	17.75€
Iberian cured loin	22.45€

### Energizing snacks

Millefeuille wheat bread with mozzarella, tomato and praga ham	13.70€
Assortment of mini sandwiches (salmon, cured ham, boiled ham with cheese, asparagus with creamy cheese)	16.00€
Vegetarian sandwich with French fries *	20.60€
Grilled york ham and cheese sandwich with French fries	20.60€
Palace club sandwich	22.90€
Beef sirloin medallion sandwich with dijon mustard	24.60€
Grilled hamburger with melted cheese	27.50€

## Starters

Grilled seasonal vegetables *	14.00€
Poached egg on niçoise salad and black truffle sauce	16.00€
Smoked salmon with avocado, tender leaves and red onion vinaigrette	17.00€
Mi-cuit of duck foie gras with confit figs, chocolate cookies and coffee expresso sauce	19.00€
Spanish cured ham	27.80€

## Salad

Caprese salad with tomato, mozzarella cheese and basil oil *	16.00€
Healthy salad with lolo rosso, escarole, chicory, lamb's lettuce, Asparagus, green beans, tomato, endives and avocado *	16.00€
Burratina with rucola salad, tomato cherry, Parmesan and sauce Modena *	16.00€
Our caesar salad with grilled prawns and bacon	18.00€
Salad of prawns with dill, cream of cray fish and lemon grass	18,50€

## Cream and Soup

Minestrone soup *	8.00€
Soup of the day	8.00€
Consommé with port and scallops	10.50€
Cream of artichokes with lobster tartar and chives	10.50€
Cream of boletus with clams	13.20€

## Pastas

Spaghetti with tomato sauce * or bolognaise	14.00€
Tagliatelle with seasonal mushrooms and duck magret	16.00€
Stringozzi with cockles and small squids in two inks	16.00€
Raviolis with duck foie gras "label rouge" with caramelized apple, cream cheese and black truffle	17.00€

## Fish

Loin of hake on a bed of leek and creamy white wine sauce	26.00€
Supreme of sea bass with small squids sautéed in their ink	26.00€
Supreme of grilled sea bream with txacoli sauce, mix of vegetables and juliana of indicum	28.00€
Prawns in curry sauce, fresh soybean and white basmati rice	28.00€
Grilled filet of sole with caramelized onion, sauce of ancient mustard and beet chips	34.00€

## Meat

Honey roast piglet with mash apple pure reinetta and potato "bombon"	28.00€
"Capon" breast on zucchini carpaccio and sauce infused with grapes and red fruits	30.00€
Escalopines of veal with green asparagus and smoked scarmoza cheese	31.40€
Carré of lamb aromatized with herbs and mustard and lemon sauce	35.00€
Beef tenderloin with medallion of duck foie	38.50€

*For further information about special diet, please contact our maitre D.  
\* Vegetarian dishes*