# THE BRUNCH

\*Basket of Assorted pastries (croissant, cream dot, chocolate muffin) Assorted bread (rustic, rye, sunflower seed)

> \*Fresh yogurt with dried and lyophilized fruits

\*Fresh fruit (pineapple, cantaloupe,

watermelon)

## \*Cold cuts (iberian ham, mortadella from Bolonia)

\*Fresh tomato, artisan marmalade, butter, olive oil and honey

\*Fresh orange juice, coffee or tea







BORNEMISZA

### **MUSEO NACIONAL**





## To choose the main course

\*Benedictine egg poached, sautéed spinach and mushroom, smoked salmon and "Bearnesa" sauce

\*Focaccia, toasted, lacon and San Simon cheese, truffle cream and arugula

\*Bun beef burguer, pickles, cheddar cheese and barbaqueu sauce

> \*Sloppy-Joe eggs scrambled in waffle, beef ragout and parmesan cheese (supl +2,00 €)

\*Kara-age toast crunchy chicken and avocado (supl +2,00 €)

33,00 € /pers. (10% V.A.T included)







BORNEMISZA

### **MUSEO NACIONAL**



