

Le grand buffet.

+34 615 255 735
Barcelona

bonjour@brunobonnier.com
IG: chef_bruno_barcelona

LE GRAND BUFFET

BUFFET

(all inclusive)

Assortment of oysters (France origin)

Red prawns from Palamos or Vilanova (Catalonia origin)

“Carabinero” prawns (Catalonia origin)

Assortment of Clams cooked in its juice (Spain origin)

Crabs (Spain origin)

Roche Bouchot mussels in white wine (France origin)

Lobster from the Costa (Catalonia origin)

Knives from the Delta (Catalonia origin)

Langoustines (Spain origin)

Gratinated scallops (Spain origin)

Steamed octopus with smoked paprika (Spain origin)

Iberian ham cut by *Master Esteban Pilnick*

**Price and choice of ham not included*

Homemade semi-cooked Foie Gras tasting

(Summer truffle, dried apricots, Sechuan pepper)

Tasting of Caviars and Blinis

(Origin Russia, Iran Depending on availability)*

Potato “al caliu”

Tomato salad, vine peach and basil

Green salad and raw vegetables

Mayonnaise, lemons, passion fruit, vinegar and shallots,

aromatic herbs, Rouille sauce

Seasonal fruit buffet

Assortment of Macaroons

Bruno Bonnier

- PRIVATE CHEF -