

BRUNCH

12:30 PM – 4:00 PM

€77 PER ADULT

€35 PER CHILD

Chef Adam Bentalha invites guests on a journey through the flavours of the Mediterranean with a brunch designed for sharing and savouring.

Inspired by the iconic Brach Paris brunch, the selection features more than 60 hot and cold, sweet and savoury options, prepared with seasonal ingredients and accompanied by French pastries from our own pastry kitchen.

BRACH

MADRID

SELECTION OF BREAD & WELCOME APPETISER

Freshly baked bread, extra virgin olive oil
from the Community of Madrid and Kalamata olive tapenade

CARPACCIO BAR

A selection of fish and meat carpaccios:
Almadraba bluefin tuna, gravlax salmon,
sea bream and smoked veal

CHEESES & COLD CUTS

A selection of Iberian, French and Italian cheeses,
mozzarella di bufala, ricotta, cecina and foie gras

SALAD CORNER

Fresh salads with colourful tomatoes
and seasonal vegetables, guacamole, hummus, escalivada,
marinated olives and other selections

FROM THE SEA

Cooked prawns, marinated mussels, salmon roe, Josper-grilled
fish, battered cod, and more

MEAT SELECTION

Josper-grilled cut of meat, stew of the week, beef lasagna,
breaded chicken, and more

SIDE DISHES

Sweet potato purée, garlic mushrooms, sautéed baby potatoes,
rice, ratatouille and sautéed vegetables

SWEET CORNER

A selection of artisanal viennoiseries, biscuits and puff pastries
prepared in our own pastry kitchen, alongside XL desserts
including chocolate éclair, Parisian vanilla flan, caramel Saint-
Honoré, seasonal fruit tarts, chocolate mousse and tiramisu

FRESHLY SQUEEZED JUICES

Orange juice, lemon juice, Detox juice, Big Green, Vivifiant...

HOT DRINKS

Espresso, coffee with milk, cappuccino,
hot chocolate and a selection of teas

SPECIAL DRINKS

Matcha tea and a selection of drinks with a collagen supplement

BRACH

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* The selection of dishes may vary depending on the season and the availability of products on the market.