



# 365 · SON BRULL

## 365 MENU

Guinea fowl terrine & truffle

Red prawn from the Balearic Mediterranean Sea

**Squid** from the Balearic Mediterranean Sea & its black rice

Catch of the day from the Balearic Mediterranean Sea “a la mallorquina”

**Pigeon.** Cabbage “amb col”

“Rostit” Roasted Lamb from Cooperativa Pagesa Pollença

Honey from our bees dessert

Bombón. Chocolate & almonds

8 course menu	130
6 course menu without <b>squid &amp; pigeon</b>	105
Wine pairing 8 course menu	60
Wine pairing 6 course menu	45

## VEGETABLE GARDEN'S MENU

“Tumbet”

Sweet potato & truffle

"Mallorcan **Sopes**" of cabbage

Autumn “Mallorcan Frit”

**Careta beans** “Escudella” & egg from our chicken

"Arròs brut" Creamy rice with “torrat” red pepper

Honey from our bees dessert

Bombón. Chocolate & almonds

8 course menu	106
6 course menu without <b>sopes &amp; beans</b>	79
Wine pairing 8 course menu	60
Wine pairing 6 course menu	45

Both menus can be served at the same table as long as the number of dishes coincide. The wine pairing is individual and optional.

We have at your disposal detailed information concerning the presence of allergens.

Included: Freshly baked bread with Son Brull olive oil, savoury appetisers and petit-fours.

Prices in € per person with VAT included.