



# BREAKFAST À LA CARTE

#RestauracioSostenible

## FROM THE KITCHEN...

### TABLE SERVICE

Bread selections: cereal breads, brioche, chapata, country bread

Selection of pastries: croissant, custard-filled bun, doughnut, pain au chocolat, pain of raisins  
chocolate brownie, chocolate muffins, yogurt and blueberry muffin

Coffee / Whole milk

Butter, jams and honey

### TO ORDER

Milk of different types: skimmed, rice, oats, soybeans

Veggie milkshakes:

Spinach, cucumber, celery, apple / Beetroot, strawberry, ginger, apple / Carrot, orange, banana, apple

Tea / Infusions

Chocolate

Fruit salad

Noodles

Porridge

Assorted of sausages: ham, "fuet", sausage, "chorizo", white sausage, bake chicken, turkey

Assortments of cheeses: goat, cow, sheep, goat fresh, manchego semi and brie

Assortment of sausages and cheeses

American: scrambled eggs, beans, bacon, sausage

Smoked salmon with mascarpone and citrus jam

Green salad with carrots, tomatoes, fresh cheese and nuts

Omelette garnish: bacon, ham, cheese, mushrooms, tomato, red pepper

Potato and onion omelette

Egg white omelette

Fried egg

Boiled egg. The minutes you want, normally 6 minutes

### DIET NEEDS

If you have any special need such as coeliac items, let us know



**EVERYTHING  
IS  
INCLUDED**

18,50 € / person



**4** BAR · TERRASSA  
**CAPELLANS**

[www.barcelonacatedral.com](http://www.barcelonacatedral.com)

## COMMITTED TO YOU AND TO THE FUTURE

Hotel Barcelona Catedral is committed to sustainability, because we believe that it is the key element that will allow tourism to remain one of the main economic engines of the world. Therefore, every day we seek integration of the values and principles associated with sustainable development, both in internal management and in relations with clients, suppliers, equipment and the community that surrounds us. We want our commitment and our way of acting to contribute to a **#RestauracioSostenible**.

The philosophy of Hotel Barcelona Catedral is to offer a sustainable, balanced and healthy restoration. Environmental quality, energy efficiency and social value are important to us. Thus, whenever possible, we prioritize the purchase of seasonal and proximity products (km 0), and we work to reduce the generation of waste (goal of 0 waste) and avoid food waste.

We strive to improve continually in order to ensure the future from a responsible use of resources.

We are aware of the importance of food intolerances and we can adapt our dishes to your needs: celiac disease, allergies...

