

NEW YEAR'S DAY LUNCH

ALMOÇO DE ANO NOVO

Seleção de pão e pastelaria
Croissant, pão de chocolate, chausson de maçã, waffles e panquecas
Bagels, focaccia e grissini
Manteigas, mel, confituras e compotas
Selection of breads and pastries
Croissant, chocolate bread, apple chausson, waffle, pancakes
Bagels, focaccia and grissini
Butters, honey, jams and compotes

Ovos Benedict com salmão fumado
Eggs Benedict with smoked salmon

Egg muffin com bacon e vegetais
Egg muffin with bacon and vegetables

Variedade de saladas simples com dressings
e condimentos
Variety of simple salads with dressings and
condiments

Salada tomate mozzarella
Tomato and mozzarella salad

Salada César com frango
Caesar salad with grilled chicken

Salada de beterraba com laranja e hortelã
Beetroot salad with orange and mint

Mini vol ou vent recheado
com mousse de sapateira
Mini puff pastry filled with crab mousse

Abacate "à la coque" com camarão
Avocado "à la coque" with baby prawns

Salada de legumes grelhados
Grilled vegetable salad

Seleção de queijos, compotas e bolachas
Selection of cheeses, jams and crackers

Peixe nórdico fumado
Smoked nordic fish

Presunto, variedade de enchidos e patés
Smoked ham, variety of charcuterie and paté

Quiche de ricotta, espinafres e tomate seco ao sol
*Quiche of ricotta, spinach
and sun dried tomato*

Tourtière de salmão fresco e fumado
com alho Francês e batata
*Tourtière of fresh and smoked salmon with leek
and potato*

Ceviche de corvina com abacate
Meagre fish ceviche with avocado

Vieiras marinadas “Bloody Mary”
Sea scallops “Bloody Mary”

Bortch de carne servido com natas azedas e
pirozky dourados de couve e ovo e pirozky
de cogumelos
*Meat bortch served with sour cream and
pirozky of cabbage and egg and mushroom
pirozky*

Spaghetti “alle vongole”
“Tortelli” de abóbora com manteiga de salva
Pumpkin “tortelli” with sage butter

Perna de borrego
Slow roasted leg of lamb

“Coq au Vin Borguignonne”
Filet mignon de novilho com cogumelos salteados
Beef tenderloin with sauteed mushrooms

Cotechino com lentilhas
Italian cooked salami with lentils

Arroz de marisco
Seafood rice

Bacalhau fresco com bróia,
espinafres salteados
*Fresh codfish with corn bread,
wilted spinach*

Filetes de peixe galo com feijão Kenya,
pétalas de tomate confitado e molho pesto
*Fillet of John Dory fish, tomato confit
and basil pesto*

Beringela Parmesana
Eggplant Parmigiana

Batatinhas assadas
Baked new potato

Risotto de ervilha com caril
Curried green pea risotto

Couve flor e brócoli Polonaise
Cauliflower and broccoli Polonaise

Crêpes Suzette

Bread and butter pudding

Torta de cenoura e chocolate negro
Carrot and dark chocolate cake

Torta de amendoa
Almond tart

Tarte de côco
Coconut tart

Tarte de mirtilhos
Blueberry tart

Bolo de bolacha
Cookie's cake

Bolo de chocolate
Chocolate cake

Pudim de laranja do Algarve
Algarve orange pudding

Dom Rodrigo

Torta de alfarroba com limão
Carob and lemon cake

Salada de frutas
Fruit salad

Fruta da época
Seasonal fruit

DAS 13H ÀS 16H | €59 PP.

Inclui: Almoço buffet e música ao vivo, incluindo bebidas não alcoólicas. Bebidas alcoólicas ao consumo no local.

FROM 1PM TO 4PM | €59 PP.

Inclusions: Lunch buffet and live music, including non-alcoholic drinks. Alcoholic drinks charged on consumption.