



BRUNCH DO ANO NOVO / NEW YEAR'S BRUNCH
(1 de Janeiro de 2017 – 1st January 2017)

A SELECÇÃO DE SALADAS / SELECTION OF SALADS

Saladas Simples

Simple Salads

Salada Niçoise

Niçoise Salad

Salada de Frango, Bacon, Iceberg e Passas

Chicken, Bacon, Iceberg and Raisins Salad

Salada Multifolhas com Peras e Legumes Grelhados

Mixed Leaf Salad with Pear and Grilled Vegetables

Salada César com Abacate e Gambas

Caesar's Salad with Avocado and Prawns

Salada César com Frango Grelhado

Caesar's Salad with Grilled Chicken

Salada de Tomate e Mozzarella com Manjeriço

Tomato and Mozzarella Salad with Basil

Salada de Grão com Bacalhau e Azeite

Chick Pea with Cod and Olive Oil

Salada Verde Aromática e Croutons

Aromatic Green Salad with Croutons

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A SELECÇÃO DE PETISCOS / SELECTION OF SAVOURY SNACKS

Folhados de Queijo e Tomate com Ervas

Puff Pastry with Cheese, Tomato and Herbs

Quiche de Alho Francês e de Cogumelos

Leek and Mushroom Quiche

Salmão Marinado e Tostas

Marinated Salmon with Toast

Melão com Presunto

Melon and Cured Ham

Sanduíches Gourmet

Gourmet Sandwiches

Choco Frito e Creme de Mostarda

Fried Cuttlefish with Cream of Mustard



A SELECÇÃO DE PETISCOS / SELECTION OF SAVOURY SNACKS
(*continuação – continued*)

Carnes Frias e Patés
Cold cuts and Patés

Pizzas Tradicionais
Traditional Pizzas

Tortilha Espanhola
Spanish Tortilla

Rissóis, Croquetes e Pastéis de Bacalhau
Shrimp Rissoles, Meat Patties and Codfish Cakes

Variedade de Queijos
Assortment of Cheeses

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A SELECÇÃO DE VIENNOISERIE E PÃO / SELECTION OF VIENNOISERIE AND BREAD

Croissants, Muffins, Napolitanas and Donuts
Croissants, Muffins, 'Pain au Chocolate' and Doughnuts

Diversidade de Pães e Bolachas
Assorted Bread and Biscuits

Doces e Compotas Artesanais
Artisanal Jams and Preserves

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A SELECÇÃO DE QUENTES / SELECTION OF HOT DISHES

Omeletes de Ervas, Mozzarella e Tomate, Presunto, etc.
Omelettes of Herb, Mozzarella and Tomato, Cured Ham, etc.

Creme de Castanhas com Cogumelos
Chesnuts Cream Soup with Mushrooms

Lombo de Garoupa à portuguesa
Grouper Loin portuguese style

Rosbife com Duas Mostardas e Estragão
Roast Beef with Mustard Duo and Tarragon

Batatas Gratinadas, Arroz de Passas e Pinhões, Verduras
Gratinated Potatoes, Rice with Raisins and Pine Nuts, Vegetables



A SELECÇÃO DE DOCES / SELECTION OF DESSERTS

Tarte de Maçã Invertida

Inverted Apple Pie

Bolo de Chocolate Semi-Cozido

Semi-Baked Chocolate Cake

Cheesecake de Frutos do Bosque

Wild Berry Cheesecake

Mousse de Frutos do Bosque

Wild Berry Mousse

Bolo Entremado com Marula

Marula Liqueur Cake

Leite Creme à Portuguesa

Portuguese Milk Custard

Salada de Frutas da Época

Seasonal Fruit Salad

Pastéis de Nata

Custard Cakes

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A CAFETARIA / CAFETERIA

Cafés, Chás, Leites, Iogurtes, Chocolate Quente ou Frio e Sumos Naturais

Coffee, Tea, Milk, Yoghurts, Hot or Cold Chocolate and Natural Fruit Juices

Preço por pessoa (bebidas não incluídas – excepto Cafeteria)

Price per person (drinks not included – except Cafeteria)

40,00 €

Suplemento de bebidas (vinho branco e tinto da casa, águas e refrigerantes)

Drinks supplement (red and white house-wines, water and soft drinks)

12,50 €