

Mother's Day

BRUNCH

55€ PER PERSON

COLDS DISHES

Plain salads
Mussels with chives and mustard
Waldorf salad
Sautéed prawn with mango and mint
Portuguese cottage cheese salad with arugula, honey and walnuts
Boiled prawn
Selection of Iberian black pig charcuteries
Plate of smoked fishes
National and international cheeses assortment
Scrambled eggs, grilled bacon, sausages and pancakes
Variety of breads and pavês
Butter or cereal croissants
Selection of viennoiserie
Homemade cake
Table of traditional portuguese savory appetizers
(Meat puff pastry from chaves, salted pies and mix of traditional fries)
Benedict eggs

STARTERS

Poultry terrine with pistachio
Octopus carpaccio with Galician sauce

HOT DISHES

White asparagus cream soup with black olives powder
Croaker loin with sea fruits velvety sauce
Veal steaks sautéed "au Madeira wine"
Mushrooms "au gratin" stuffeds with seasonal vegetables
Sautéed spinach leaves
Spring vegetables gratin
Oven roasted potatoes with rosemary

DESSERTS

Desserts and candies table
Selection of sliced fruits

BEVERAGES

Milk, chocolate, tea, coffee and decaffeinated, orange juice,
juice of the day, beer, soft-drinks, sparkling wine, Bellinis, mimosas
Saviotti wine selection (white, red and rosé)
still and sparkling water

CONDITIONS

Available on 5th of May from 12:00 p.m to 4:00 p.m | Free for children up to 3 years old | 50% discount for childrens aged 4 to 12
Payment may be requested at the time of booking | Rates in euros with VAT included at the current rate
Menu subject to change without prior notice

RESERVATIONS

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