

## BRUNCH BUFFET

DOMINGO DE PÁSCOA

### PADARIA

Seleção de mini pastelaria e croissants folhados,

Seleção de pão de sementes, alentejano, baguete e artesanal

### CEREAIS, IOGURTES E COMPOTAS

Seleção de cereais, Granola caseira

Iogurte natural e de aroma

Compotas e creme de chocolate e avelãs

### QUEIJOS E ENCHIDOS

Tábua de queijos e tábua de charcutaria

Melão com presunto

### PRATOS QUENTES

Ovos mexidos, salsichas cocktail, batata brava com orégãos

Cogumelos salteados, baked beans, bacon

Creme de abóbora com crotons e sementes

Massa do dia, molho carbonara, molho bolonhesa

Galantine de cabrito com aromas de alecrim e paprica fumada, batata rebolão e grelos

### VARIEDADE DE SALADAS

Variedade de saladas simples

Molho vinagrete, molho cocktail, molho de iogurte com cebolinho

Salada de atum com feijão frade, salada de ovas e pimentos e infusão de coentros,

Salada César com lascas de parmesão

### SALGADOS

Chamuças de caril, Rissóis de camarão,

croquetes de carne, pastelinho de bacalhau

Tempura de legumes com molho de soja e cebolinho

### SHOW COOKING

Risotos feitos ao momento

### BUFFET DE SOBREMESAS

Sobremesas da seleção do Chef

Seleção de fruta fresca

### BEBIDAS

Águas, refrigerantes e Sumos naturais

Cerveja, Vinho branco e tinto Seleção Real Oeiras

Café ou chá

## BRUNCH BUFFET

### EASTER SUNDAY

#### BAKERY

Assortment of mini pastries and flaky croissants,

Assortment of whole-grain bread, Alentejo bread, baguette and traditional white bread

#### CEREALS, YOGURT AND JAMS

Selection of cereals, homemade granola

Natural and flavoured yogurts

Jam and chocolate and hazelnut cream

#### CHEESES AND SAUSAGES

Cheese selection and sausage selection

Melon with ham

#### HOT DISHES

Scrambled eggs, cocktail sausages,

Roasted potatoes with oregano

Sautéed mushrooms, baked beans, bacon

Pumpkin cream soup with croutons and seeds

Pasta, carbonara sauce, bolognese sauce

Lamb Galantine with rosemary and smoked paprika, potatoes and green sprouts

#### VARIETY OF SALADS

Variety of plain salads

Vinaigrette sauce, cocktail sauce, yogurt and chives sauce

Tuna and black-eyed peas salad, Fish egg salad with pepper sans coriander,

Caesar salad with parmesian cheese

#### SAVOURY APPETIZERS

Curry samosas, prawn rissoles,

Meat croquettes, Mini-fried codfish cakes

Vegetable tempura with soy sauce and chives

#### SHOW COOKING

Freshly made risottos

#### DESSERT BUFFET

Chef's selection dessert buffet

Seasonal sliced fruit

#### BEVERAGES

Mineral water, soft drinks and juices

Beer, red and White wine from the hotel's selection

Coffee or tea