

SUNDAY BRUNCH

ANTIPASTI & INSALATE

Variedade de pães & croissants / Viennoiserie & bolo do dia / Cereais

Variedade de iogurtes / Quark doce/ Variedade de frutas

Ovo Benedict

Camarão com dip de abacate, chilli e lima

Salmão marinado com beterraba, crème fraîche de pepino & endro

Carpaccio de novilho, creme de trufa e queijo, rúcula & pinhões

Rosbife com dip de mostarda & pickles caseiros

Burrata com tomate Heirloom, balsâmico 13 anos & pesto

Salada Caesar com frango & bacon crocante

PROVE DE TUDO UM POUCO

Ovo Shakshuka - molho de tomate & ovo escalfado

Ovo rôto com presunto Pata Negra & espargos

Bochecha de vitela "au Vin", puré de pastinaca & tubérculos

Polvo em azeite aromático, espinafre & batata-doce

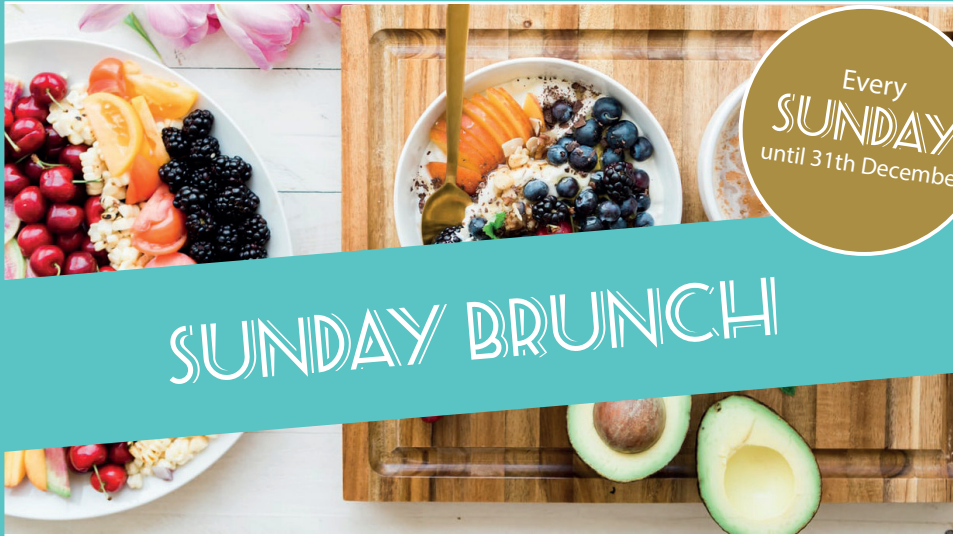
Tamboril, endívias, batata trufada & legumes assados

Risotto de Cèpe com queijo "São Jorge"

DOLCE

Cheesecake /Torta Caprese / Panna Cotta

Barra de amendoim / Tarte de maçã / Mousse de maracujá



Every
SUNDAY
until 31th December

SUNDAY BRUNCH

ANTIPASTI & INSALATE

Variety of breads & croissants / Viennoiserie & cake of the day / Cereals
Yogurt assortment / Sweet quark/ Seasonal fruits

Egg benedict

Shrimp with avocado, chilli & lime dip

Beetroot marinated salmon, cucumber & dill crème fraîche

Beef carpaccio, truffle and cheese dip, arugula & pine nuts

Roast beef with mustard dip & homemade pickles

Burrata with Heirloom tomato, aged balsamic & pesto

Caesar salad with chicken & crispy bacon

UNLIMITED CHOICE OF MAIN COURSE

Ovo Shakshuka - tomato sauce & poached egg

Fried egg with Pata Negra prosciutto & asparagus

Veal cheek "au Vin", parsnip purée & tubers

Octopus in aromatic olive oil, spinach & sweet potato

Monkfish, endives, truffled potato & roasted vegetables

Cèpe risotto with "São Jorge" cheese

DOLCE

Cheesecake /Caprese cake / Panna Cotta

Peanut bar / Apple pie / Passion fruit mousse