



## NEW YEAR'S OI BRUNCH JAN

CONTINUATION OF BREAKFAST

Cold cuts, scrambled eggs, bacon, Provençal tomatoes, sliced cheeses, fresh sausages, beans, sliced cake, yogurts, cereals, selection of breads and croissants

SUGGESTIONS

Symphony of simple salads

Sliced ham

Ceviche with tiger's milk

Grapefruit, duck, and couscous salad

Meat pie

Roasted apple and goat cheese salad

Basket of traditional fried treats

Cod carpaccio with olive soil and yuzu oil

Octopus skewers with new potatoes and mushrooms

Stuffed crab with garlic toast

Boiled shrimp

Pizza

HOT DISHES Cream of mushrooms, quince, and garlic shrimp

Eggplant parmagiana

Turbot with new potatoes, asparagus, and caper sauce

Veal chunks with foie gras sauce, chestnut rice, and Brussels sprouts

**DESSERTS** 

Tiramisu

Selection of national cheeses

Red berry semifreddo

Chocolate and toffee brownie

Fruit composition

Queen cake (Bolo Rainha)

King cake (Bolo Rei)

Caramelized custard cream

Custard tart

Chocolate mousse

Carrot and coconut roll cake

Mango panna cotta

PRICE PER PERSON

Price per person:  $47.50 \in$  Including beverages selected by the sommelier

Children aged 0 to 4: complimentary courtesy of Hotel Quinta das Lágrimas; children aged 5 to 10: 50% of the adult rate.



