

12h30 to 15h00

Executive Menu includes:

1 Main Dish + 1 Entrée or 1 Dessert

1 Drink (Mineral Water or Soda or Glass of Wine)

ENTRÉES

Green Soup
Pumpkin cream with shrimp and coriander
Mixed Salad
Caesar Salad

Tomato with fresh mozzarella and parmesan Roasted green asparagus with poached egg and hollandaise sauce

MAIN DISH

Tagliatelle with tomato and parmesan
Risotto with pumpkin and mushrooms
Spaghetti Bolognese
Flakes of Cod à Brás with Potatoes, Parsley and Olives
Cod confit with grain trilogy and olive
Grilled chicken breast with mustard sauce

DESSERTS AND FRUIT

Crème Brulé with almonds
Two Chocolate Mousse
Lemon and Ginger Cheesecake
Passion fruit and mint semifreddo
Fruit Salad

If you need any information about allergens please ask our staff before ordering.

No food or beverage product, including the couvert, may be charged if not requested by the customer

In the Hotel there is a complaint registration book available

Vat included

Enjoy your meal!
Chef Rafael Gomes