

MENU DE
PÁSCOA
EASTER **MENU**

SOPA | SOUP

Creme de Cogumelos, Amêndoa Torrada e Balsâmico
Cream of mushroom soup, with toasted almonds and balsamic vinegar

ENTRADAS | STARTERS

Alface, Tomate, Pepino, Cebola, Cenoura Ralada *Lettuce, tomato, cucumber, onion, shredded carrot*
Salada Grega *Greek Salad*

Salada de Ovas de Bacalhau *Codfish roe salad*

Salada de tomate e Mozzarella *Tomato and mozzarella salad*

Tábua de Queijos *Cheese board*

Tábua de Enchidos *Cured meats*

Molho Cesar, Molho Vinagrete, Molho Iogurte, Molho Mil Ilhas
Caesar dressing, Vinaigrette dressing, Yoghurt dressing, Thousand island dressing

PRINCIPAL | MAIN COURSE

Cabrito Assado no Forno *Goat roast*

Bacalhau Dourado *Braised codfish (shoestring fries and scrambled egg)*

Arroz de Frutos Secos *Rice with nuts and raisins*

Legumes da Horta a vapor *Steamed vegetables from the garden*

Batata Assada no forno com tomilho *Roast potatoes in the oven with thyme*

SOBREMESAS | DESSERTS

Sericaia Alentejana *Alentejo Sericaia pudding*

Pão de Rala *Pão de Rala almond cake*

Bolo Fidalgo *Fidalgo Cake*

Fruta fatiada *Sliced fruit*

BEBIDAS INCLUÍDAS | INCLUDED DRINKS

Vinho branco e tinto das nossas caves
White and red wine from our cellars

Refrigerantes | *Soft drinks*

Cerveja | *Beer*

Café | *Coffee*

55€

**POR PESSOA
PER PERSON**

CRIANÇAS | CHILDREN

Até aos 4 anos gratuito | *Until 4 years old free*

Dos 5 anos aos 12 anos 25% de desconto |
From 5 to 12 years old 25% discount

