

MENU BRUNCH



DONA FILIPA
HOTEL



SALADAS SIMPLES & COMPOSTAS

Salada mista com ervas finas
Tomate
Pepino
Cenoura ralada
Salada de batata com mostarda
Salada queijo mozzarella
Salada César de frango
Coleslaw
Beterraba e maçã
Espargos brancos em conserva
Maionese de peixe e caril

MOLHOS & CONDIMENTOS

Vinagrete com vinagre balsâmico, vinagrete francês, azeitonas marinadas e pickles, molho de iogurte, molho cocktail, cebola picada, alcaparras, parmesão ralado, molho picante, molho *remoulade*, croutons, alcaparras, tiras de limão

ENTRADAS FRIAS

Salmão fumado
Filetes de cavala
Camarão cozido com flor de sal
Sapateira cozida
Terrina de salmão

SOPA

Creme de milho e coco

DO CHAFFING DISH

Cabrito assado
Peru com mel e cravinho
Pargo assado a portuguesa
Salmão com espinafres, cogumelos e massa folhada
Puré de castanhas e batata doce
Batata assada à padeiro
Legumes salteados
Arroz de frutos secos

SOBREMESAS

Torta de cenoura e laranja
Dueto de chocolate e alfarroba
Creme brûlée de alecrim
Bolo de chocolate com compota de kumquat
Pudim de ovos
Folar da Páscoa
Tradicional ovo da Páscoa
Seleção de queijos
Fruta da época laminada

37€
por pessoa

IVA incluído à taxa legal

SALAD STATION

Mixed salad with fine herbs
Sliced Tomato
Sliced Cucumber
Grated carrot
Potato salad with mustard
Fresh Mozzarella cheese salad
Chicken Caesar salad
Coleslaw
Beet and apple mélange
Preserved white asparagus
Fish and curry mayonnaise

DRESSING & SAUCES

Vinaigrette with balsamic vinegar, French vinaigrette, marinated olives and pickles, yoghurt sauce, cocktail sauce, chopped onion, capers, grated parmesan, spicy sauce, remoulade sauce, croutons, lemon strips

COLD STARTERS

Smoked salmon
Mackerel Fillets
Boiled shrimp
Boiled stone crab
Salmon Terrine

SOUP

Corn and coconut cream

FROM THE CHAFFING DISH

Roasted lamb
Turkey breast glazed with honey scented with glove spice
Oven baked stone bass
Salmon with spinach, mushrooms and puff pastry
Chestnut and sweet potato purée
Baked potato with rosemary
Sautéed vegetables
Dry fruits rice

DESSERTS

Carrot and orange pie
Chocolate and carob duet
Rosemary creme brûlée
Chocolate cake with kumquat jam
Egg pudding
Traditional Easter cake
Traditional chocolate Easter egg
Cheese selection
Sliced fruit selection

37€
per person

VAT included