

ALMOÇO DE PÁSCOA EASTER LUNCH

31 MARÇO / MARCH 31ST

RESTAURANTE MONTE BRASIL - 12H30 ÀS 15H00 / 12:30 PM to 3 PM



PRATOS QUENTES

Aveludado de abobora com nozes
Espadarte confitado em cama de ervas aromáticas
Tataki de atum com pesto de coentros
Cordon bleu de porco com bacon
Cataplana de polvo com gengibre
Curgete recheada com cogumelos silvestres
Batata wedges
Arroz à francesa
Sauté de brócolos com amêndoas

PRATOS FRIOS

Tamaki de salmão fumado
Chanfana tradicional
Peixe assado com crosta de alho francês
Tabua de enchidos regionais
Pato caramelizado com laranja e alecrim
Sortido de fritos

SALADAS SIMPLES E COMPOSTAS

Jardineira com camarão
Penne com tomate e queijo fresco
Cogumelos com bacon e orégãos
Grão-de-bico com bacalhau
Tropical com manga
Alface, tomate, pepino, cenoura, milho doce

TÁBUA DE QUEIJOS AÇORIANOS

Queijo vaquinha
Queijo alho e salsa
Queijo milhafre
Goiabada, compotas

FRUTAS LAMINADAS

Laranja, melão, abacaxi

SOBREMESA

Colchão folhado com doce de ovos
Mouse chocolate branco
Tarte de caramelo salgado
Torta de chocolate com creme de avela

BEBIDAS

Vinhos brancos e tintos da nossa cave
Espumante
Refrigerantes, cerveja, sumos e águas
Café e chá

HOT OPTIONS

Pumpkin velouté with walnuts
Candied swordfish on a bed of aromatic herbs
Tuna tataki with coriander pesto
Pork cordon bleu with bacon
Octopus cataplana with ginger
Stuffed zucchini with wild mushrooms
Potato wedges
French-style rice
Sautéed broccoli with almonds

CHILLED OPTIONS

Smoked salmon tamaki
Traditional chanfana (Portuguese stew)
Baked fish with French garlic crust
Platter with regional sausages
Caramelized duck with orange and rosemary
Assorted fried foods

GARDEN AND GOURMET SALADS

Shrimp jardinière
Penne with tomato and fresh cheese
Mushrooms with bacon and oregano
Chickpeas with codfish
Tropical with mango
Lettuce, tomato, cucumber, carrot, sweet corn

AZOREAN CHEESE BOARD

Vaquinha cheese
Garlic and parsley cheese
Milhafre cheese
Guava paste, jams

SLICED FRUIT

Orange, melon, pineapple

DESSERTS

Puff pastry with sweet egg filling
White chocolate mousse
Salted caramel tart
Chocolate and hazelnut cream pie

DRINKS

Red and white wine from our cellar
Sparkling wine
Soft drinks, beer, juice and bottled water
Coffee and tea



32,50€
POR PESSOA / PER PERSON
IVA INCLUIDO / VAT INCLUDED