

MENU

Couvert

Pão, manteiga e selecção de azeites

Basket of assorted bread, butter and olive-oil selection

€ 2, 50

Amuse-bouche

Amuse – bouche (cortesia do hotel)

Entrada sugestão do chef

Amuse – bouche (hotel courtesy)

Chef's appetizer suggestion

Saladas / Salads

Salada de queijo fresco, tomate, azeite virgem, orégãos e manjeriço

Tomato and fresh cheese salad with olive-oil, oregano and sweet basil

€ 7, 50

Salada Olissippo (palmitos, frango, rebentos de soja, pêssago e nozes)

Olissippo salad (heart of palm, chicken, soya beans, peach and nuts)

€ 8, 50

Salada Niçoise

Tuna-fish, boiled potatoes, haricot bean and anchovy

€ 7, 50

Entradas / Appetizers

Prato de salmão fumado

Smoked salmon platter

€ 8, 50

Gambas fritas salteadas

Fried prawns in virgin olive-oil and flavoured with garlic sauce

€ 12,50

Sopas / Soups

Sopa do dia

Soup of the day

€ 3, 00

Sopa de cebola gratinada com queijo parmesão

Onion soup gratinée with parmesan cheese

€ 3, 50

Creme de legumes

Vegetables cream soup

€ 3, 00

Massas/ Pastas

Esparguete "à Bolonhesa"

Spaghetti bolognese

€ 10,00

Omeletas/ Omelette

Omeleta à sua escolha

Omelette your choice

2 opções de: / choose 2 options of:

€ 10,50

Lasanha vegetariana

Lasagna pasta stuffed with vegetables

€ 11,50

Espargos, cebola, milho, cogumelos, fiambre, presunto, bacon ou queijo

Asparagus, onion, corn, mushroom, ham, bacon, smoked ham or cheese

MENU

Peixes / Fish main course

Lombo de salmão com puré de ervilha e legumes salteados
Grilled salmon medallion with peas purée and sautéed vegetables

€ 15,00

Bacalhau "à Lagareiro" com batata assada e grelos salteados
Grilled codfish in extra virgin olive-oil with turnip leaves and roasted potatoes

€ 16,00

Filete de dourada "à Bulhão Pato" com risoto de ervas
Grilled gilt head bream fish fillet with clam sauce and herbs risotto

€ 15,00

Bife de atum com legumes asiáticos
Fried tuna fish steak with asiatic vegetables

€ 17,50

Carnes / Meat main course

Lombinhos de porco com risoto de cogumelos
Fried pork loin with mushroom risotto

€ 15,00

Tornedó de novilho grelhado com legumes salteados
Grilled sirloin steak with sautéed vegetables

€ 16,50

Costeletas de borrego com puré de abóbora, cogumelos e pak choy
Grilled lamb chop with pumpkin purée, mushrooms and grilled pak choy

€ 16,00

Bife "à Portuguesa"
Fried sirloin steak "sauté" with smoked ham and fried potatoes

€ 17,00

Menu Infantil / Kid's Menu

Crepe de legumes
Vegetables soup

€ 10,00

e/ and
Esparguete à bolonhesa
Spaghetti bolognese
Ou/ or
Bifeinho de frango
Chicken steak

e/ and
Doce dia ou uma bola de gelado
Daily sweet or one flavour Ice cream

Sobremesas / Dessert

Doce do dia
Dessert daily selection

€ 2, 75

Salada de frutas
Fresh fruits salad

€ 3, 00

Fruta tropical
Tropical fruits

€ 3, 00

Gelado com três aromas
Ice cream with tree flavours

€ 4, 50

Petit-gâteau com bola de gelado
Petit-gâteau lava chocolate cake with ice cream

€ 5, 00

Tábua de queijos e enchidos
Cheese and sausage board

€ 12, 50

* Intolerâncias alimentares/ Food intolerances or allergies *

Estimado cliente, caso seja alérgico ou intolerante a algum produto alimentar por favor solicite-nos qualquer informação.
Dear guest if you have any allergies or food intolerance please ask us any information about products composition.