

*Lapa Palace*

*Lisboa*

*Le Pavillon*

## *Estimado Cliente*

O nosso Restaurante Le Pavillon foi concebido tendo em consideração as necessidades do nosso hóspede e está disponível entre às 12h00 e às 19h00.

Envolvido pelos nossos jardins tropicais poderá aqui encontrar desde snacks ligeiros a pratos alusivos à rica gastronomia Portuguesa.

Temos ainda disponível uma vasta seleção de vinhos, cocktails e bebidas espirituosas.

**Caso tenha alguma restrição ou intolerância alimentar, queira por favor informar o empregado de mesa no ato do pedido.**

**Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado.**

**No nosso constante compromisso pela sustentabilidade, a grande maioria dos nossos ingredientes frescos provêm de produtores nacionais certificados, sendo os nossos pratos são confeccionados com ingredientes locais e de origem sustentável.**

*V*- Vegetariano / *VV*- Vegan / *S*- Ingredientes de Origem Sustentável

IVA INCLUÍDO À TAXA LEGAL DE 13 % – Comida, bebidas não alcoólicas e bebidas não gaseificadas

IVA INCLUÍDO À TAXA LEGAL DE 23 % – Bebidas alcoólicas e bebidas gaseificadas

## *Dear Guest*

Our Restaurant Le Pavillon has been designed with careful consideration to the needs of today's traveller and is available from 12h00 to 19h00.

Surrounded by our luscious tropical gardens, here you may find from light snacks to dishes influenced by Portuguese gastronomy

We also have available a wide selection of wines, cocktails and alcoholic beverages.

**Should any dietary restriction or intolerance apply, please inform the waiter while placing the order.**

**No dish, food product or beverage, including couvert, may be charged if not requested by the guest or if rendered useless by the same.**

**Following our constant commitment with sustainability, most of our fresh produces are brought to you from certified national producers, being our dishes prepared with local and sustainable ingredients.**

*V*- Vegetarian / *VV*- Vegan / *S*- Sustainable ingredients

13 % VAT RATE APPLIED – Food, non-alcoholic beverages and gas free beverages

23 % VAT RATE APPLIED – Alcoholic beverages and gasified beverages

# Seleção de Snacks & Sanduiches

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## SELECTION OF SNACKS & SANDWICHES

Servido das 12:30 às 17:00 *Served from 12:30 to 17:00*

- Trio de pastéis,** € 19,50  
pastéis de Bacalhau, croquetes de carne e rissóis de camarão,  
acompanhado de molho de mostarda e mel, maionese de tomate seco  
e maionese de rábano  
**Portuguese pastries trio,**  
*cod fish cakes, meat croquettes, shrimp patties,*  
*served with mustard and honey sauce, dried tomato mayonnaise and horseradish mayonnaise*
- Wrap de verão** com gambas, abacate, aipo e molho cocktail *S* € 27,50  
**Summer wrap** with prawns, avocado, celery and cocktail sauce
- Sanduiche Club Clássica,** € 29,00  
peito de frango, ovo cozido, tomate, bacon e alface em molho maionese  
**Classic Club Sandwich,**  
*three layers with grilled chicken breast, egg, tomato, bacon and lettuce with mayonnaise sauce*
- Tacos de peixe,** *S* € 27,00  
alface, abacate, tomate pico de gallo e brunesa de peixe marinado,  
salpicos de lima, acompanhado de salada coleslaw e batata rústica  
**Fish tacos,**  
*lettuce, avocado, pico de gallo tomato and marinated fish brunoise, lime drizzle,*  
*accompanied with coleslaw and potato wedges*
- Tacos de frango,** *S* € 20,00  
alface, abacate, tomate pico de gallo, guacamole, frango salteado, pimento chili e  
molho sriracha, acompanhado de salada coleslaw e batata rústica  
**Chicken tacos,**  
*lettuce, avocado, pico de gallo tomato guacamole, sautéed chicken, chilli pepper and sriracha sauce,*  
*accompanied with coleslaw and potato wedges*
- Wrap vegan** *WVS* € 21,00  
com cenoura, courgette, beringela, cogumelos, endívia e guacamole  
**Vegan wrap**  
*with carrots, courgette, eggplant, mushrooms, endive and guacamole*

# Saladas & Sopas

## SALADS & SOUPS

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Servido das 12:30 às 17:00 *Served from 12:30 to 17:00*

### Saladas

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#### SALADS

**Salada Caprese**, queijo mozzarella, tomate e manjeriçã *V S* € 22,00  
*Caprese salad, mozzarella cheese, tomato and basil*

**Salada Caesar**  
*Caesar Salad*

Clássica / *classic* *V* € 24,00

Com frango / *with chicken* € 33,00

Com gambas / *with prawns* € 43,00

**Poke bowl de salmão** *S* € 27,50

com salmão marinado, pêra abacate, wakame, manga, cebola roxa, edamame, sementes de sésamo, sementes de papoila, molho teriyaki e molho de soja

**Salmon poke bowl**

*with marinated salmon, avocado, wakame, mango, purple onion, edamame, sesame seeds, poppy seeds, teriyaki and soy sauce*

**Poke bowl vegan** *V V S* € 17,50

com cogumelos salteados em molho teriyaki, bróculos, cenoura e folha de espinafres, polvilhado com cebolinho fresco e sementes de sésamo

**Vegan poke bowl**

*with teriyaki sautéed mushrooms, broccoli, carrot and spinach leaves, powdered with fresh chives and sesame seeds.*

### Sopas

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#### SOUPS

**Gaspacho do Lapa Palace** com gambas salteadas *S* € 22,00  
*Lapa Palace gazpacho with sautéed prawns*

**Sopa de Legumes Mediterrânicos** *V V S* € 16,00  
*Mediterranean vegetable soup*

# Pratos Principais

## MAIN COURSES

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Servido das 12:30 às 17:00 *Served from 12:30 to 17:00*

**Espetada de camarão tigre e lírio, *S*** € 45,00

aromatizado com manteiga de limão e acompanhado de legumes salteados

***Tiger prawns and kingfish skewer,***

*scented with lemony butter and accompanied with sautéed vegetables*

**Hamburger do Le Pavillon** € 31,00

com guacamole e batatas rústicas

***Le Pavillon hamburger***

*with guacamole and potato wedges*

**Legumes da época grelhados *VVS*** € 19,00

com mozzarella vegan gratinada, aromatizado com azeite de oregãos

***Seasonal grilled vegetable platter***

*with vegan mozzarella au gratin, scented with oregano olive oil*

**Bife Toscano *S*** € 39,00

vazia de novilho Angus braseada com manteiga Maitre d'Hotel,

alface romana grelhada e batata rústica

***Tuscan steak***

*braised Angus beef steak with Maitre d'Hotel butter, grilled romaine lettuce and potato wedges*

## Massas

### PASTAS

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**Penne com espargos, *VVS*** € 25,00

molho de tomate e manjeriço

***Penne pasta with asparagus,***

*tomato and basil sauce*

**Esparguete à Bolonhesa** € 25,00

***Spaghetti Bolognese***

# Sobremesas

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## DESSERTS

Servido das 12:30 às 17:00 *Served from 12:30 to 17:00*

<b>Parfait de avelã,</b> com caramelo e chocolate de leite <i>Hazelnut parfait,</i> <i>with caramel and milk chocolate</i>	€ 12,00
<b>Pavlova de baunilha e frutos vermelhos</b> <i>Vanilla and wild berries Pavlova</i>	€ 10,00
<b>Taça Romanoff,</b> morangos, chantilly e gelado de baunilha <i>Coupe Romanoff,</i> <i>strawberries, whipped cream and vanilla ice cream</i>	€ 15,00
<b>Gelados e Sorvetes do Lapa Palace</b> <i>Lapa Palace homemade ice creams and sorbets</i>	€ 18,00

### Gelados

Baunilha, chocolate, café e canela

### Sorvetes *WV*

Morango, framboesa, manga,  
maracujá e limão

### Ice cream

*Vanilla, chocolate, coffee and cinnamon*

### Sorbets *WV*

*Strawberry, raspberry, mango,  
passion fruit and lemon*

## Champagnes

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### CHAMPAGNES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Louis Roederer, Brut, <i>Reims</i>	€ 28,00	€ 140,00
Perrier Jouët Rosé, Brut, <i>Reims</i>		€ 230,00
Ruinart Blanc des Blancs, <i>Reims</i>		€ 295,00

## Espumantes

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### SPARKLING WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Soalheiro, Bruto – <i>Minho</i>	€ 14,00	€ 70,00
Kompassus, Rosé, Bruto – <i>Bairrada</i>	€ 14,00	€ 70,00

## Vinhos Brancos

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### WHITE WINES

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Encostas de Sonim, Reserva – <i>Trás-os-Montes</i> Notas de fruta tropical, acidez equilibrada e final longo <i>Notes of tropical fruit, balanced acidity and long finish</i>	€ 10,00	€ 40,00
Bacalhôa, Chardonnay – <i>Península de Setúbal</i> Chardonnay muito fresco e elegante <i>An elegant and very fresh Chardonnay</i>	€ 11,50	€ 46,00
Esporão, Reserva - Alentejo Notas de madeira balanceado com fruta madura <i>Oak notes well balanced with matured fruit</i>		€ 58,00
Casas Altas, Riesling – <i>Beira Interior</i> Aroma mineral delicado com notas cítricas <i>Delicate mineral aroma with citrus notes</i>	€ 10,50	€ 42,00

## Vinho Verde ~ VINO VERDE

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	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Quinta de Santiago, Alvarinho – <i>Monção e Melgaço</i> Persistente e elegante com notas minerais e frutadas <i>Persistent and elegant, with mineral and fruity notes</i>		<b>€ 44,00</b>

Soalheiro, Alvarinho – <i>Monção e Melgaço</i> O perfume do Alvarinho no seu melhor <i>Alvarinho's perfume at its best</i>	<b>€ 10,50</b>	<b>€ 42,00</b>
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## Rosados ~ ROSÉ WINE

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Blush Rosé – <i>Algarve</i> Aroma rico e expressivo, combinação perfeita de fruta e frescura <i>Rich and expressive aroma, perfect combination of fruit and freshness</i>	<b>€ 11,00</b>	<b>€ 44,00</b>
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## Vinhos Tintos ~ RED WINE

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Castelo d' Alba Reserva – <i>Douro</i> Uma boa estrutura, notas vegetais e de madeira <i>Great structure, notes of spring greens and wood</i>	<b>€ 7,50</b>	<b>€ 30,00</b>
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Casa de Santar Reserva – <i>Dão</i> Uma enorme aptidão gastronómica <i>An enormous gastronomic quality</i>		<b>€ 58,00</b>
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## Sangria ~ WINE CUP

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Sangria de Vinho Branco ou Vinho Tinto		<b>€ 32,00</b>
Sangria de Espumante		<b>€ 58,00</b>

## *Vinhos Aperitivos*

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### APERITIF WINES

	<i>6 cl</i>	
Tio Pepe, Palomino Fino		<b>€ 9,50</b>
Porto Taylor's Chip Dry		<b>€ 8,00</b>

## *Vinhos do Porto*

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### PORT WINES

	<i>6 cl</i>	Garrafa/Bottle	
Fonseca 10 years	<b>€ 8,00</b>		<b>€ 96,00</b>
Quinta do Crasto LBV	<b>€ 8,50</b>		<b>€ 100,00</b>

## *Vinhos Moscatéis*

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### MOSCATEL WINES

	<i>6 cl</i>	
Moscatel Roxo Superior – <i>Horácio Simões, Setúbal</i>		<b>€ 9,50</b>
Moscatel Alambre 20 years – <i>J.M.F., Setúbal</i>		<b>€ 12,50</b>

# Cocktails do Mundo

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## COCKTAILS FROM AROUND THE WORLD

20 cl

### **Mojito – Cuba**

€ 19,00

Havana Club, água gaseificada, açúcar, sumo de lima e folhas de hortelã  
*Havana Club, sparkling water, sugar, lime juice and mint leaves*

### **Piña Colada – Puerto Rico**

€ 18,00

Batida de côco, Havana Club, Malibu e sumo de ananás  
*Batida de côco, Havana Club, Malibu and pineapple juice*

### **Mai Tai – French Polinesia**

€ 20,50

Rum branco, triple sec, sumo de lima, sumo de ananás,  
xarope de açúcar e grenadine  
*White rhum, triple sec, lime juice, pineapple juice, sugar syrup and grenadine*

### **Singapore Sling – Singapore**

€ 20,50

Gin, cherry brandy, cointreau, benedictine, angostura bitter, sumo de lima,  
sumo de ananás e grenadine  
*Gin, cherry brandy, cointreau, benedictine, angostura bitter, lime juice,  
pineapple juice and grenadine*

### **Long Island Iced Tea – USA**

€ 21,50

Vodka, gin, rum branco, tequila silver, cointreau, sumo de limão e coca-cola  
*Vodka, gin, white rhum, silver tequilla, cointreau, lemon juice and coca-cola*

### **Bloody Mary – France**

€ 19,50

Sumo de tomate, vodka, tabasco, sal, pimenta, molho inglês e sumo de limão  
*Tomato juice, vodka, tabasco, salt pepper, Worcestershire sauce and lemon juice*

# Cocktails do Mundo

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## COCKTAILS FROM AROUND THE WORLD

20 cl

### **Caipirinha – Brazil**

€ 19,00

Cachaça, limas e açúcar

*Cachaça, lime and sugar*

### **Pimm's Cup – England**

€ 15,00

Pimm's n° 1, seven up, limão, laranja, maçã, pepino e hortelã

*Pimm's n° 1, seven up, lemon, orange, apple, cucumber and mint*

### **Frozen Fruit Margarita – Mexico**

€ 19,50

Tequila silver, cointreau, sumo de lima e sorvete de fruta

*Silver tequilla, cointreau, fresh lime juice and fruit sorbet*

### **California Iced Tea – USA**

€ 19,50

Vodka, gin, rum branco, tequila silver, blue curaçao, sumo de lima e seven up

*Vodka, gin, white rum, silver tequilla, blue curaçao, lime juice and seven up*

### **Frozen Fruit Daiquiri – Cuba**

€ 17,00

Rum branco, sumo de lima, xarope de açúcar e sorvete de fruta

*White rum, lime juice, sugar syrup and fruit sorbet*

### **Planter's Punch – Jamaica**

€ 17,00

Rum escuro, sumo de laranja natural, sumo de limão, sumo de ananás, grenadine, xarope de açúcar e angostura bitter

*Dark rum, fresh orange juice, lemon juice, pineapple juice, grenadine, sugar syrup and angostura bitter*

# Cocktails Sem Alcool

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## NON-ALCOHOLIC FRUIT COCKTAILS

20 cl

### **Evasión**

€ 13,00

Sumo de ananás, sumo de arando, polpa de pêsego, xarope de maracujá

*Pineapple juice, cranberry juice, peach pulp, passion fruit syrup*

### **Virgin Mojito**

€ 12,50

Lima fresca, açúcar, folhas de hortelã e Ginger Ale

*Fresh lime, sugar, mint leaves and Ginger Ale*

### **Virgin Colada**

€ 13,50

Sumo de ananás, sorvete de côco, ananás fresco

*Pineapple juice, coconut sorbet, fresh pineapple*

### **Caribbean Afternoon**

€ 16,00

Manga, papaia, sorvete de côco, xarope de manga, sumo de frutas e sorvete de maracujá

*Mango, papaya, coconut sorbet, mango syrup, mixed fruit juice and passion fruit sorbet*

### **Mango Ginger**

€ 15,00

Manga, sorvete de manga, gengibre fresco ralado, sumo de frutas e xarope de manga

*Mango, mango sorbet, fresh grated ginger, mixed fruit juice and mango syrup*

### **Carrot Lover's**

€ 15,00

Cenoura, sumo de laranja, sorvete de manga e sumo de frutas

*Carrots, fresh orange juice, mango sorbet and mixed fruit juice*

# Smoothies

## SMOOTHIES

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20 cl

### **Berry-Nana**

€ 11,50

Banana fresca, xarope de morango, iogurte natural, sumo de maçã e mel  
*Fresh banana, strawberry syrup, natural yogurt, apple juice and honey*

### **Tropical Fruit Punch**

€ 13,00

Sumo de frutas, sumo de laranja, sorbet de maracujá e fruta fresca  
*Mixed fruit juice, fresh orange juice, passion fruit sorbet and fresh fruit*

### **Mango Explosion**

€ 16,50

Manga, sorbet de morango, sumo de frutas e xarope de manga  
*Mango, strawberry sorbet, fruit juice and mango syrup*

### **Chovanni Coffee**

€ 12,00

Café frio, gelado de baunilha, gelado de chocolate e leite  
*Iced coffee, vanilla ice cream, chocolate ice cream and milk*

## *Batidos de Gelados Sorvetes e Iogurtes*

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### ICE CREAM AND SORBETS WITH YOGURT MILKSHAKES

Manga	Mango	€ 13,00
Morango	Strawberry	€ 13,00
Framboesa	Raspberry	€ 13,00
Maracujá	Passion Fruit	€ 13,00
Baunilha	Vanilla	€ 13,00
Côco	Coconut	€ 13,00
Chocolate	Chocolate	€ 13,00

## *Aperitivos*

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### APERITIFS

Campari	<i>5 cl</i> € 11,00
Martini Bianco	€ 10,00
Martini Dry	€ 10,00
Martini Rosso	€ 10,00
Pimm's	€ 10,00
Ricard	€ 10,50

## *Gin*

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Beefeater	<i>5 cl</i> € 16,00
Bombay Sapphire	€ 17,00
Hendrick's	€ 18,00

## *Cachaça*

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Leblon	<i>5 cl</i> € 14,50
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## *Rum*

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### RHUM

Bacardi Carta Blanca	<i>5 cl</i> € 10,50
Havana Club Añejo 3 Años	€ 10,50
Havana Club 7 Years Old	€ 15,00

# *Tequila*

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## TEQUILLA

*5 cl*

Patrón 100% de Agave **€ 19,00**

Patrón Reposado 100% de Agave **€ 21,00**

# *Vodka*

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*5 cl*

Absolut **€ 11,00**

Tito's **€ 12,00**

Grey Goose **€ 16,50**

# *Blended Scotch Whisky*

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*5 cl*

Famous Grouse **€ 10,50**

J&B **€ 10,50**

# *Old Blended Scotch Whisky*

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*5 cl*

Johnnie Walker Black Label **€ 14,00**

Dewars 12 Years **€ 14,50**

## *Single Malt Scotch Whisky*

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Glenmorangie 10 Years	<i>5 cl</i> € 18,00
Glenlivet 18 Years	€ 20,00

## *Irish Whiskey*

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Bushmills	<i>5 cl</i> € 11,00
Jameson	€ 11,00

## *Bourbon, and Tennessee Whiskey*

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Jack Daniel's Tennessee	<i>5 cl</i> € 13,50
Jim Beam Bourbon	€ 10,50

## *Cognac*

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Martell VSOP	<i>5 cl</i> € 16,50
Rémy Martin VSOP	€ 17,50

## *Aguardente Velha*

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### PORTUGUESE OLD BRANDIES

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Adega Velha 6 Years	<i>5 cl</i> € 15,50
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## *Calvados*

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Père Magloire VSOP	<i>5 cl</i> € 19,00
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# *Licores*

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## LIQUEURS

	<i>5 cl</i>
Amarguinha	<b>€ 10,50</b>
Bailey's	<b>€ 10,50</b>
Benedictine	<b>€ 14,50</b>
Cherry Brandy	<b>€ 10,50</b>
Cointreau	<b>€ 12,50</b>
Ginja	<b>€ 11,00</b>
Grand Marnier	<b>€ 14,00</b>
Licor Beirão	<b>€ 10,50</b>
Malibu	<b>€ 10,50</b>

# *Cervejas*

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## B E E R

Stella Artois	Premium Lager	33cl	Belgium	<b>€ 9,50</b>
Heineken	Lager	33cl	Netherlands	<b>€ 8,00</b>
Super Bock	Pilsner	33cl	Portugal	<b>€ 7,00</b>
Super Bock / <i>Draft</i>	Pilsner	35cl	Portugal	<b>€ 7,00</b>
Super Bock / <i>Draft</i>	Pilsner	60cl	Portugal	<b>€ 10,00</b>
Super Bock Zero	Cerveja sem álcool Non-alcoholic beer	33cl	Portugal	<b>€ 6,00</b>

## *Sumos de Fruta Fresca - S*

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### FRESHLY SQUEEZED FRUIT JUICES

Laranja € 7,00  
*Orange*

Toranja € 7,00  
*Grapefruit*

Limão € 7,00  
*Lemon*

## *Refrigerantes & Águas*

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### SOFT DRINKS & WATERS

Coca-Cola, Água Tônica, Seven Up, Guaraná, Ginger Ale € 7,00  
*Coca-Cola, Tonic water, Seven Up, Guaraná, Ginger Ale*

Água Mineral ¼ L € 3,50  
Mineral Water ¼ L

Água Mineral 1 L € 7,00  
Mineral Water 1 L

## *Bebidas Quentes - S*

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### HOT BEVERAGES

Café Expresso <i>Espresso coffee</i>	€ 3,50
Café com leite <i>Coffee with milk</i>	€ 5,00
Cappuccino <i>Cappuccino</i>	€ 6,00
Leite com chocolate <i>Chocolate milk</i>	€ 6,00
Cafés personalizados Personalized coffees	€ 9,00

## *Chás & Infusões - S*

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### TEA & INFUSIONS

Earl grey, Darjeeling, English Breakfast, Verde ( <i>green</i> )	€ 4,50
Menta, Camomila, Tília, Lúcia-Lima <i>Mint, Camomile, Lime Tree, Lemon Verbena</i>	€ 4,50

Hotel Olissippo Lapa Palace\*\*\*\*\*  
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