

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

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* € 25,00
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* € 22,00
alface, abacate, tomate pico de gallo e brunesa de garoupa marinado,
salpicos de lima, acompanhado do nosso guacamole caseiro
Fish tacos,
lettuce, avocado, pico de gallo tomato and marinated grouper brunoise, lime drizzle,
accompanied with our homemade guacamole
- Wrap vegan** *VVS* € 20,00
com cenoura, courgette, beringela, cogumelos, endívia e guacamole
Vegan wrap
with carrots, courgette, eggplant, mushrooms, endive and guacamole

Saladas & Sopas

SALADS & SOUPS

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

Saladas

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 tofu, couve roxa, cenoura, rabanete, grão de bico, quinoa preta, abacaxi, molho teriyaki e molho de soja

Vegan poke bowl

with tofu, purple cabbage, carrot, horseradish, chickpeas, black quinoa, pineapple, teriyaki and soy sauces

Sopas

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

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

Espetada de camarão tigre e garoupa, *S* € 40,00

aromatizado com manteiga de limão e acompanhado de legumes salteados

Tiger prawns and grouper skewer,

scented with lemony butter and accompanied with sautéed vegetables

Hamburger do Le Pavillon € 31,00

com tomate grelhado fatiado, guacamole e batatas rústicas

Le Pavillon hamburger

with grilled sliced tomato, 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

Massas

PASTAS

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

DESSERTS

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

Duo tropical, manga e banana <i>Tropical duo,</i> <i>mango and banana</i>	€ 11,00
Parfait de framboesa com merengue crocante e streusel de pistáchio <i>Raspberry parfait</i> <i>with a crispy meringue and pistachio streusel</i>	€ 10,00
Taça Romanoff, morangos, chantilly e gelado de baunilha <i>Coupe Romanoff,</i> <i>strawberries, whipped cream and vanilla ice cream</i>	€ 15,00
Gelados e Sorvetes do Lapa Palace <i>Lapa Palace homemade ice creams and sorbets</i>	€ 18,00

Gelados

Baunilha, chocolate, café e canela

Sorvetes *☺☺*

Morango, framboesa, manga,
maracujá e limão

Ice cream

Vanilla, chocolate, coffee and cinnamon

Sorbets *☺☺*

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

Champagnes

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

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

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

	Copo/Glass 15 cl	Garrafa/Bottle 75 cl
Pires & Turner – Vinho verde Notas aromáticas, florais, e de fruta branca <i>Floral and white fruit aromatic aromas</i>	€ 9,50	€ 38,00
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>		€ 44,00
Soalheiro, Alvarinho – <i>Monção e Melgaço</i> O perfume do Alvarinho no seu melhor <i>Alvarinho's perfume at its best</i>	€ 10,50	€ 42,00

Rosados ~ ROSÉ WINE

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>	€ 11,00	€ 44,00
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Vinhos Tintos ~ RED WINE

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>	€ 7,50	€ 30,00
Casa de Santar Reserva – <i>Dão</i> Uma enorme aptidão gastronómica <i>An enormous gastronomic quality</i>		€ 58,00

Sangria ~ WINE CUP

Sangria de Vinho Branco ou Vinho Tinto		€ 32,00
Sangria de Espumante		€ 58,00

Vinhos Aperitivos

APERITIF WINES

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

Vinhos do Porto

PORT WINES

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

Vinhos Moscatéis

MOSCATEL WINES

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

Cocktails do Mundo

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

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

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

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

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

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

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

Cachaça

Leblon	<i>5 cl</i> € 14,50
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Rum

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
TEQUILLA

5 cl

Don Julio 100% de Agave

€ 19,00

Don Julio Reposado 100% de Agave

€ 19,00

Vodka

5 cl

Absolut

€ 11,00

Tito's

€ 12,00

Grey Goose

€ 16,50

Blended Scotch Whisky

5 cl

Famous Grouse

€ 10,50

J&B

€ 10,50

Old Blended Scotch Whisky

5 cl

Chivas Regal 12 Years

€ 13,50

Johnnie Walker Black Label

€ 14,00

Single Malt Scotch Whisky

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

Irish Whiskey

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

Bourbon, and Tennessee Whiskey

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

Cognac

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

Aguardente Velha

PORTUGUESE OLD BRANDIES

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

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

LIQUEURS

5 cl

Amarguinha	€ 10,50
Bailey's	€ 10,50
Benedictine	€ 14,50
Cherry Brandy	€ 10,50
Cointreau	€ 12,50
Ginja	€ 11,00
Grand Marnier	€ 14,00
Licor Beirão	€ 10,50
Malibu	€ 10,50

Cervejas

BEER

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

Sumos de Fruta Fresca

FRESHLY SQUEEZED FRUIT JUICES

Laranja € 7,00
Orange

Toranja € 7,00
Grapefruit

Limão € 7,00
Lemon

Refrigerantes & Águas

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

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

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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