



Easter Brunch

2026

Easter Brunch

Included Beverages

- Coffee, selection of teas and infusions, milk and hot chocolate
- Fresh orange and grapefruit juices
 - Pear and apple juices
- Apple, banana and cinnamon smoothie
- Natural ginger and fresh mint lemonade
- Kiwi, pineapple and melon smoothie



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Pastrries

- Assorted bread (7 varieties of round and sliced bread);
bacon and leek focaccia
 - Croissants (plain and seeded)
 - Pain au chocolate and assorted viennoiserie
 - Glazed donuts
- Assorted cupcakes (raspberry, chocolate and vanilla)
 - Strawberry and whipped cream tartlets
 - Cake Pops
 - French toast
 - Pancakes
 - Scones

Sugar free natural fruit compotes:

- Apricot, strawberry, red berries and orange
 - Honey

Should and dietary restrictions apply, please care to inform your Banqueting Coordinator



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Cold cuts

- Ham, smoked ham and salame
- Norwegian smoked salmon
 - Fresh cheese
- Castelo Branco, Serpa and S. Miguel Island cheeses
 - Scrambled eggs, crispy bacon, sausages, cherry tomato and sautéed mushrooms

Cereal and Fruit

- Corn Flakes, Rice Crispies
- Homemade Birchermüesli
- Sugar free yogurts, natural and fruited yogurts
 - Assorted dried nuts



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Salad Station

- Spinach and arugula salad with strawberry and toasted diced nuts and apple vinaigrette
- Beef Carpaccio with arugula, parmesan shaves and it's original sauce
- Caprese skewer with tomato and mozzarella scented with basil
 - Grilled vegetables skewer
 - Oysters over ice
 - Prawns with assorted sauces



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Soup Station

- Tomato cream soup with crispy julienne ham

Risotto Station

- Spring risotto
with white asparagus scented with lime zest

Pratos Quentes

- Confit codfish
with aromatic herbs olive oil and black olive dust
- Roast leg of lamb with old mustard sauce

All hot dishes are served with:

Roast potatoes, turnip tops and pilaf rice

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Desserts

- Vanilla and raspberry *mille feuille*
- Carrot and cream cheese cake with chocolate glaze
 - Assorted éclairs
 - Pastéis de nata custard tarts
 - Almond pies in puff pastry
 - Fruit salad
- Assorted homemade chocolate almonds

Price - € 75,00 per person

€ 37,50 – Children up to 12 years old inclusive

Free – Children up to 4 years old inclusive

13% VAT included

**Any other beverages are not included
and will be charged on consumption**

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