



**EASTER
BUFFET
LUNCH**

April 5th, 2026

Easter Buffet Lunch



Starters and Salads

- Symphony of salads
- Mozzarella, mango and lamb salad
- Roast Beef, capers and Dijon mustard
- Salted meat pie
- Stuffed crab
- Octopus salad, baked apple and green olives
- Salmon marinated in beetroot and gin
- Sliced ham
- Boiled shrimp
- Mussel, celery and bell pepper salad
- Regional sausage casserole
- Basket of traditional cakes

Hot Dishes

- Basket of roasted carrot, fennel and pastis
- Gnocchi with sun-dried tomato and truffle
- Sea Bass fillet, almond, creamy pumpkin and clams
- Traditional Chanfana casserole
- Roast Kid with "carqueja" herb, golden potatoes and baked rice

Desserts

- Selection of Portuguese cheeses
- Tart of almonds
- Fruit pudding
- 70% chocolate mousse and salted caramel
- Vanilla panna cotta
- Baked cheesecake
- Egg sponge cake
- Creamy milk with wild berry gel
- Symphony of fresh fruits
- Easter "Folar" (Portuguese Easter bread)
- Rice pudding with eggs

Included Drinks

- Sommelier's selection of white and red wine, beer, soft drinks, water, coffee and tea.

60€*
per person

*Children 0 to 4 years old, complimentary from the Hotel;
* Children 5 to 10 years old: **29€**