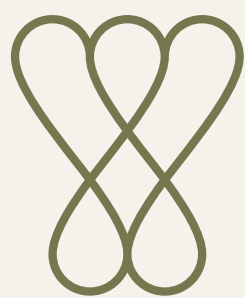




Garden Brunch



Garden Brunch

SATURDAY AND SUNDAY ARE DAYS OF
BRUNCH NO HOTEL QUINTA DAS LÁGRIMAS

MEALS

Breads and pastries

Wheat bread, whole wheat bread, fruit bread, croissants, brioche, pastry sort.

Jams and jams

Variety of sweets, jams, hazelnut cream and honey.

Dried fruit

Walnut, almond, hazelnut, apricot, plum, raisins, etc.

Fresh sliced fruit

Pineapple, melon, grapes, orange, kiwi, etc.

Salads and vegetables

Iberian salt, tomato, carrot, radish, cucumber.

Caesar salad with chicken.

Caprese Salad.

Dairy products

Liquid, low-fat yogurt, natural yogurts, flavorings.

Salted and unsalted butter, fresh cheese, cottage cheese, sliced cheese, brie cheese, Rabaçal cheese

Charcuterie

Turkey ham, pork ham, ham, loin paio, salami.

Hot dishies

Bacon, sausages, backed beans, sautéed vegetables, provençal tomato, scrambled eggs.

Asparagus cream soup.

Dish suggestion by Chef Vitor Dias.

Pasta (vegetarian).

Egg cooking demonstration

Fried, poached, boiled, omelettes to taste, pancakes.

Gluten-free options available.

BEVERAGES

American coffee and espresso.

Semi-skimmed milk.

Soy, almond, oat milk.

Teas.

Hot chocolate.

Waters.

Natural orange juice.

Sumo "detox".

Pricing

Adult: 27,00€

Children from 5 to 12 years old: 15,00€

Children from 0 to 4 years old: courtesy of the Hotel

Opening hours: Available from 12:00 pm to 3:00 pm