

## BRUNCH

# HAVANA

NEW YEAR'S EVE - ANO NOVO - 2024/25

### SAGRES RESTAURANT

Brunch de 1 de janeiro de 2025, 11h30 - 16h00

1<sup>st</sup> January, 2025 brunch, 11h30 - 16h00

#### BUFETE FRIO

Sortido de pãezinhos, croissants e pastelaria, manteiga, margarina, compotas, marmelada, mel, café, chá, chocolate quente, sumos, cereais, sortido de queijos, charcutaria de Monchique, seleção de saladas simples e *antipasti*, salmão fumado e *gravlax*

#### BUFETE QUENTE

Estação de omelete, ovos *Benedict*, *Shakshuka*, mexidos e estrelados, cogumelos salteados, tomates grelhados, salsichas, *bacon*, panquecas

Sopa do dia, mini black angus burger, *satay* de frango, *vol au vent* de lavagante, costeletas de borrego grelhadas, escalope de salmão na chapa, lombo *Wellington*, bacalhau à Brás, bifinhos à Portuguesa, batata à padeira, legumes da primavera, arroz de limão e canela

#### DOCES

Sortido de mini pastelaria Penina, crepes com molho chocolate e gelados, tarte de frutos do bosque, *roulade* de merengue, salada de frutas, pudim de caramelo, pão de ló

#### BEBIDAS

Sumos naturais de laranja e toranja, refrigerantes, água mineral, café, chá, chocolate quente, espumante

#### SMOOTHIES

Laranja, morango e banana

#### COLD BUFFET

Selection of breads, pastries, croissants and Danish, butter and diet butter, jams, quince paste, coffee, tea and hot chocolate, fruit juices, cereals, cheese selection, cold cuts from Monchique, simple salads and a selection of *antipasti*, smoked salmon and *gravlax*

#### HOT BUFFET

Eggs and omelet show cooking, *Benedict*, *Shakshuka*, scrambled and sunny side up, sautéed mushrooms, grilled tomatoes, sausages, *bacon* and pancakes

The healthy soup of the day, mini black angus burger, chicken *satay*, lobster *vol au vent*, grilled lamb cutlets, seared salmon escalope, beef *Wellington*, codfish à Bras beef medallions Portuguese style, baker's potatoes, fresh vegetables, lemon and cinnamon rice

#### DESSERTS

Assortment of Penina's pastries & petits fours, crepes with chocolate sauce and ice cream, wild berry tart, meringue *roulade*, fresh fruit salad, *crème caramel*, Belgian waffles and toppings, sponge biscuit

#### BEVERAGES

Orange and grapefruit juices, soft drinks, mineral water, coffee, tea, hot chocolate, sparkling wine

#### SMOOTHIES

Orange, strawberry and banana



**55€ por pessoa / per person**

Inclui espumante, águas ou refrigerantes e IVA. Includes sparkling wines, water or soft drinks and VAT.