

BRUNCH

SAGRES RESTAURANT

Brunch de 25 de dezembro de 2024, 11h30 – 16h00

25th December, 2024 brunch, 11h30 – 16h00

BUFETE FRIO

Sortido de pãezinhos, croissants e pastelaria, manteiga, margarina, compotas, marmelada e 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*, ovos mexidos e estrelados, cogumelos salteados, tomates grelhados, salsichas, *bacon*, panquecas

Velouté de cenoura e abóbora, vazia de novilho assada com molho de vinho do Porto, peru de Natal assado com guarnições tradicionais, *ravioli* de cogumelos selvagens e trufa preta, filete de robalo grelhado com emulsão de caviar e limão, lombinhos de bacalhau de Natal com legumes e molho holandês

Arroz de Natal com frutos secos, castanhas amanteigadas, batatas amandine

DOCES

Sortido de mini pastelaria Penina, crepes com molho de chocolate e gelados, fatias douradas de Natal, tarte de frutos do bosque, *roulade* de merengue, tronco de Natal, salada de frutas, pudim de caramelo, bolo rei, tartes, Christmas pudding

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, 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 eggs, Shakshuka, scrambled and sunny-side-up eggs, sautéed mushrooms, grilled tomatoes, sausages, bacon and pancakes

Carrot and pumpkin velouté, Roasted beef entrecote with Porto sauce, Traditional whole roasted turkey with trimmings, Wild mushroom and black truffle ravioli, Grilled seabass fillet with lemon and caviar emulsion, Christmas codfish poached with vegetables and Hollandaise sauce,

Christmas rice with dried fruits, buttered chestnuts, amandine potatoes

DESSERTS

Assortment of Penina pastries & petits fours, crepes with chocolate sauce and ice cream, Christmas golden bread slices, wild berry tart, meringue roulade, traditional Christmas log, fresh fruit salad, crème caramel, Christmas cake, minced pies, Christmas pudding

BEVERAGES

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

SMOOTHIES

Orange, strawberry and banana



80€ por pessoa / per person

Inclui espumante, seleção de vinhos, águas ou refrigerantes e IVA. *Includes sparkling wine, selected wines, water or soft drinks, and VAT.*