

## BRUNCH MENU

**Bread, selection of olive and viennoiserie trolley**

### To share at the table

Crabmeat mousse, Sado oyster, whelks, “black tiger” prawns

Poké bowl

Quinoa contadine salad and roasted Portobello

Andaluz gazpacho with tomato bruschetas and vinegar golden fish salad.

Mini chicken puff pastry, codfish fritters, vegetables samosas with mango chutney

### Cold meats and cheese

Sipianata di romana, smoked ham, roast chorizo from Estremoz, roast black pudding, “alheira” and spinach, cheese Manchego, blue cheese, cheese Nisa, buttery cheese.

Nuts, grapes, pumpkin jam, flat bread



## FLOR DE LIS

### FROM OUR KITCHEN

#### **Benedict eggs**

Classic with bacon  
Royal with smoked salmon  
À Florentina with spinach

#### **Soup**

Every Sunday a selection of two soups

#### **Fish dish**

Every Sunday a selection of two fresh fish

#### **Meat dish**

Every Sunday a selection of two noble meats

#### **Vegetarian dish**

Every Sunday a new vegetarian dish

#### **Dessert**

Chocolate tartlet  
Orange macaron  
Vanilla crème brûlée  
Fresh fruit

#### **Mignardises**

Coffee and a tea selection

**42€** per person

Children's between 6 and 12 years old for 50% of the total amount

Children's up to 5 years old are our guests

Includes water, fruit juice and soft drinks



## FOR THE YOUNGEST

### SOUP

Vegetable cream soup

### FISH DISH

Fish nuggets and vegetables

### MEAT DISH

Veal paillard with French fries

### DESSERTS

Selection of ice cream  
Skewered of fresh fruit

Water and soft drinks

Fruit juices

Hot chocolate

Gummy, cookies decor, drawing and painting

