

# *Bistrot* *“Le Café”*

## EASTER BRUNCH

Sparkling wine flute

### MENU

Simple salads  
Stewed mussels at mariner-style  
Traditional octopus salad  
Sautéed shrimp with mango and mint  
Arugula salad with ricotta, honey and walnuts  
Caesar salad

Boiled prawn  
Iberian black pork charcuterie board  
Smoked salmon  
National and international cheeses

Scrambled eggs, grilled bacon, sausage and pancakes  
Assorted breads and pavês  
Butter and whole croissants  
Mini chocolate puff pastry, mini apple chausson and assorted viennoiserie  
Variety of cakes

Chaves meat puff pastry and assorted salty pies  
Basket of traditional savory snacks

Cream of cauliflower soup with toasted almonds

Stuffed cod loin with Iberian ham  
Slow cooked baby goat leg  
Seasonal vegetable ras-el-hanout with star anise basmati rice  
Traditional portuguese chorizos, meat and giblets rice  
Sautéed turnip greens with olive oil and garlic  
Pleurothus mushroom omelette  
Rosemary oven-baked potatoes

### DESSERTS

Buffet of traditional Portuguese desserts  
Easter sponge cake  
Chocolate eggs, assorted almonds  
Fruit salad  
Sliced fruit

### BEVERAGES

White, red and rosé Saviotti selection wines, beer, soft drinks  
fresh orange juice, tomato juice, juice of the day, still and sparkling water

**55€ PER PERSON**

RESERVATION AND PAYMENT CONDITIONS  
Available from 12pm to 4pm | Free for children until 3 years old | 50% discount for children aged 4 to 12  
Full payment at the time of booking | Prices in euros, including VAT at the current rate  
If you have any dietary restrictions or allergies, please inform us | Menu subject to change without prior notice

RESERVATIONS  
lisboa.fb1@saviotti.pt | +351 213 896 600 | www.dompedrolisboa.com



**Dom Pedro**  
**Lisboa**  
\*\*\*\*\*  
BUSINESS & LEISURE HOTEL