



Easter Brunch

Domingo, 20 de abril – Sunday, 20th April

11h30 – 15h30

BUFETE FRIO

Sortido de pãezinhos, Croissants e Pastelaria, Manteiga, Margarina, Compotas, Marmelada e mel, Cereais, Sortido de queijos, Charcutaria de Monchique, Seleção de saladas simples e *antipasti*, Salmão fumado e *Gravedlax*, Leitão assado

BUFETE QUENTE

Estação de omeletes

Ovos *Benedict*, *Shakshuka*, Mexidos e estrelados, Cogumelos salteados, Tomates grelhados, Salsichas, Bacon, Pancakes

Sopa do dia

Mini *black angus* burger, Cabrito assado, Escalope de salmão na chapa, Bacalhau à Brás, Bife à Portuguesa, Batata Moura, Legumes da primavera, Arroz de limão e canela

DOCES

Sortido de sobremesas de Páscoa, Crepes com molho de chocolate e gelado, Ovos e coelhos de chocolate de Páscoa, *Pavlova* de frutos do bosque, *Roulade de merengue*, Tarte de morangos, Salada de frutas, Pudim de caramelo, Folar de Páscoa

BEBIDAS

Café, Chá, Chocolate quente, Sumos naturais de laranja e toranja, Refrigerantes, Água mineral, Espumante ou vinho da casa

COLD BUFFET

Selection of breads, Pastries, Croissants and Danish, Butter and diet butter, Jams, Quince paste, Cereals, Cheese selection, Cold cuts from Monchique, Simple salads and a selection of antipasti, Smoked salmon and gravedlax, Roasted suckling pig

HOT SECTION

Eggs and omelet show cooking

Benedict, Shakshuka, Scrambled and sunny side up, Sautéed mushrooms, Grilled tomatoes, Sausages, Bacon, Pancakes

The healthy soup of the day

Mini black angus burger, Roasted milk fed kid, Seared salmon escalope, Codfish à Brás, beef medallions Portuguese style, Tapped potatoes, Fresh vegetables, Lemon and cinnamon rice

DESSERTS

Assortment of Easter's pastries & petits fours, Crepes with chocolate sauce and ice cream, Easter eggs and chocolate bunnies, Wild berry Pavlova, Meringue roulade, Strawberry tart, Fresh fruit salad, Crème caramel, Easter cake, Hot cross buns

BEVERAGES

Coffee, Tea and hot chocolate, Fruit juices, Orange and grapefruit juice, Soft drinks, Mineral water, Sparkling wine or house wine

55€ POR PESSOA / PER PERSON

Bebidas e IVA à taxa em vigor incluídos.
Beverages and VAT at legal rate included.



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& GOLF RESORT

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