

Brunch de Ano Novo

01 de Janeiro de 2018

Brunch/buffet

Variedades de pão, manteigas, azeitonas
Espelho de fiambre de peru fumado
Queijos frescos e curados
Seleção de presunto e fumeiro nacional

logurtes naturais e de aromas
Cerais diversos
Sinfonia de sementes: Goji, sésamo dourado, linhaça, girassol, etc.
Compotas variadas de frutas

Buffet de pratos frios:

Salada de cenoura, beterraba com gengibre e balsâmico
Salada de couve roxa, com laranja pimenta preta e hortelã
Salada de pepino, rabanete cebola roxa e molho vinagrete
Perú Assado à setubalense
Salada de frango com molho de mostarda iogurte e caril
Salada de Polvo
Gambas cozidas
Cogumelos Salteados

Buffet de pratos quentes

Canja de galinha do campo com hortelã
Bacalhau a espiritual
Medalhões de vitela grelhados com aromas de alho e limão
Legumes da horta assados no forno com pimentão vermelho
Penne salteado com azeite, juliana de alho-francês, tomate cherry e ervas aromáticas

Sobremesas

Fruta fresca laminada
Misto de shots de mousses
Pastelaria francesa e conventual

Bebidas

Vinho Dory colheita particular branco, tinto, águas, sumos, chás e cafés

Preço por adulto: 30.00€

Crianças: 0-4 – grátis | 5-10 anos – 50%

Horário: 12h30 - 16h00

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RESTAURANTE

New Year's Brunch

January 01st 2018

Brunch/buffet

Varieties of bread, butter and olives

Variety of smoked ham

Fresh and cured cheeses

Selection of ham and smoked meat

Natural and flavoured yogurts

Variety of cereals

Variety of seeds: goji, golden sesame, sunflower, linseed, etc.

Assorted fruit jams

Cold Dishes Buffet

Carrot, beet salad with ginger and balsamic

Red cabbage salad with orange and black pepper

Cucumber salad, red onion and vinaigrette dressing

Roasted turkey Setúbal Style

Chicken Salad with mustard and yogurt curry sauce

Octopus salad

Steamed prawns

Sauteed mushrooms

Hot Dishes Buffet

Chicken soup with Mint

Sliced Cod with fresh cream and carrot

Grilled veal medallions with garlic and lemon

Baked Vegetables in the oven with pepper

Sautéed Penne with olive oil, cherry tomato and aromatic herbs

Desserts

Sliced fresh fruit

Mixture of Mousses

French and national pastries

Beverages

Dory harvest wines white and red wine, soft drinks, mineral water and Coffee

Price per adult: 30.00€

Childrens: 0-4 – free | 5-10 years old – 50%

Time: 12.30pm - 4.00pm

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Nouvel An Brunch

01 Janvier 2018

Brunch/buffet

Variétés de pain, beurre, olives
Jambon de dinde fumée
Fromages

Yaourts naturels et aromatisés
Céréales diverses
Graines diverses: goji, tournesol, lin, sésame, etc.
Diverses confitures de fruits

Buffet de Plats Froids

Salade de carotte, betteraves au gingembre et balsamique
Salade de chou rouge à l'orange et poivre noir
Salade de concombre, sauce vinaigrette et oignons rouges
Dinde rôtie Setúbal Style
Salade de poulpe
Salade de poulet sauce curry moutarde et yogourt
Crevettes cuites
Champignons sautés

Buffet de Plats Chauds

Soupe de poulet à la menthe
Morue au spirituel (creme fraiche et carotte)
Médallions de veau grillé aux arômes de citron et ail
Légumes au four avec poivrons rouges

Penne sautés avec l'huile d'olive, poireaux, tomate cerise et herbes aromatiques

Desserts

Fruits laminés
Diverses Mousses
Diverses pâtisseries Français et conventuelle

Boissons

Vins blanc et rouge Dory, les eaux, les jus, té et Café

Prix par personne: 30.00€

Enfants: 0-4 – gratuit | 5-10 anos – 50%

Temps: 12h30 - 16h00

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