

New Year's

B R U N C H

01.01.2026



QUINTA DAS LÁGRIMAS
SINCE 1326



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Continuation of Breakfast

Cold cuts; scrambled eggs; bacon; Provençal tomato; sliced cheeses; fresh sausages; beans; yogurts; cereals; croissants; and a selection of breads

STARTERS & SALADS

Symphony of salads
Cured ham and smoked meats platter
Mozzarella salad with cherry tomatoes, olives, and lamb's lettuce
Avocado salad with roast beef slices and sesame seeds
Endive salad with zucchini, pomegranate, and ponzu sauce
Traditional meat-filled "bôla" (savory pie)
Mussel curry with ginger and palm oil
Traditional savory pastries and mini pies
Octopus salad with bell pepper medley
Boiled shrimp
Stuffed crab
Sautéed shrimp with lime aromas
Beetroot carpaccio with orange and goat cheese

HOT DISHES

Mussel and Jerusalem artichoke cream soup
Lentil lasagna with carrot, spinach, and five spices
Fresh cod with almonds, scented with bergamot and mint
Stuffed veal with chestnuts, shiitake, winter vegetables and Port wine sauce

DESSERTS

Tiramisu
National cheese board with jams and honey
Lime mousse
Red velvet cake with mascarpone cream
Fresh fruit composition
King cake (Bolo-rei)
Papo de anjo (egg yolk dessert) in spiced syrup
Brigadeiro cake
Quindim (coconut and egg dessert)
Passion fruit and white chocolate panna cotta
Pancakes with crème anglaise
Tropical mille-feuille

DRINKS

White and red wine selected by the Hotel, water, soft drinks, coffee, and herbal teas

Price per adult
50.00€

Children aged 0 to 4: Complimentary (Hotel's courtesy); Children aged 5 to 10: €30.00