



## BRUNCH

### BAKERY

Regional bread, rye, cereal, nut bread and traditional Mafra bread

### CEREALS AND YOGHURTS

### PASTRIES

Berliner pastries, croissants, Portuguese custard cake, chocolate and apple muffins, chocolate-filled buns, icing doughnuts

### SALAD STARTERS

Tomato, lettuce, cucumber, corn, beetroot, carrot  
Vegetable couscous, chickpea salad with smoked codfish, tropical fusilli salad

### SELECTION OF TRADITIONAL FRIED APPETIZERS

Cod cakes, veal croquettes and shrimp rissoles

### SELECTION OF NATIONAL AND INTERNATIONAL CHEESE AND SAUSAGES

### FISH & SEAFOOD

Mussels with Algarve sauce, boiled shrimps

### MAIN DISHES

Vegetable soup  
Scrambled eggs, bacon, sautéed mushrooms

### SALT ROASTED FOOD

Meagre and potatoes

### POT FOOD

Broad beans with sausages, vegetable ratatouille,  
chicken carbonara tagliatelle

### GRILLED FOOD

Rump cap steak, turkey steak

### FOR THE CHILDREN

Chicken nuggets, french fries  
Crepes & Waffles

### SELECTION OF DESSERTS & SEASONAL AND TROPICAL FRUIT

WATER, SOFT DRINKS, CAMPOREAL WINE SELECTION,  
SPARKLING WINE

