



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

Oysters with lime, mussels with Algarve sauce, boiled shrimps

MAIN DISHES

Vegetable soup
Scrambled eggs, bacon, sautéed mushrooms

SALT ROASTED FOOD

Grouper, potatoes

POT FOOD

Broad beans with sausages, vegetable ratatouille,
chicken carbonara tagliattele

GRILLED FOOD

Rump cap steak, turkey steak

FOR THE CHILDREN

Hot dishes — Chicken nuggets, french fries
Sweets — Cotton candy, popcorn, jelly, chocolate mousse,
smarties gums, chocolate crepes, pancakes

SELECTION OF DESSERTS & SEASONAL AND TROPICAL FRUIT

WATER, SOFT DRINKS, CAMPOREAL WINE SELECTION,
SPARKLING WINE

