

EASTER MENU 2024

Buffet lunch

STARTERS

Selection of traditional sausages.

Typical easter bread.

Natural prawns.

Onion mussels.

Stuffed crab.

Vegetable quiche.

Crudite salads.

Green eggs.

Marinated mackerel with green herbs.

Sautéed peppers with garlic.

Cod and olives salad.

Potato salad with chives.

Fresh mushroom salad with vinaigrette.

Fresh cheese with tomatoes and basil.

Fish roe with green sauce.

Cold meat board.

Traditional fried food.

Typical sausage and apple pies.

HOT MEALS

Chicken soup with mint.

Braised turbot with vegetables and white butter sauce and chives.

Goatling Baked in the Ove.

Sautéed greens, oven rice and roast potatoes.

IVA incluído | VAT included.

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DESSERTS

"Margarita sponge cake".

Egg yolk jam with port wine sauce.

"Toucinho do ceu", a typical sweet made from eggs and sugar.

Sweets with egg yolks, sugar and almonds.

Almond Pie.

Egg pudding.

Custard with cinnamon.

Orange pie.

Typical easter bread.

Fruit: kiwi, pineapple, melon, orange and grapes.

Selection of cheeses with jams and marmalade.

Coffee, teas or infusions.

SELECTION OF DRINKS

Quinta da Lixa escolha, DOC Vinho Verde.

Pouco Comum Alvarinho, DOC Vinho Verde.

Muxagata, DOC Douro.

Poças 10 anos Tawny.

Waters juices and soft drinks

BOOKING CONDITIONS:

Price per person: 70,00€

Time: 12:30 p.m. to 3:00 p.m.

IVA incluído | VAT included

CHILDREN

0 to 3 years: free

4 to 12 years old: 35,00€

Groups with more than 10 adults, 5% discount

Discounts not cumulative

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