



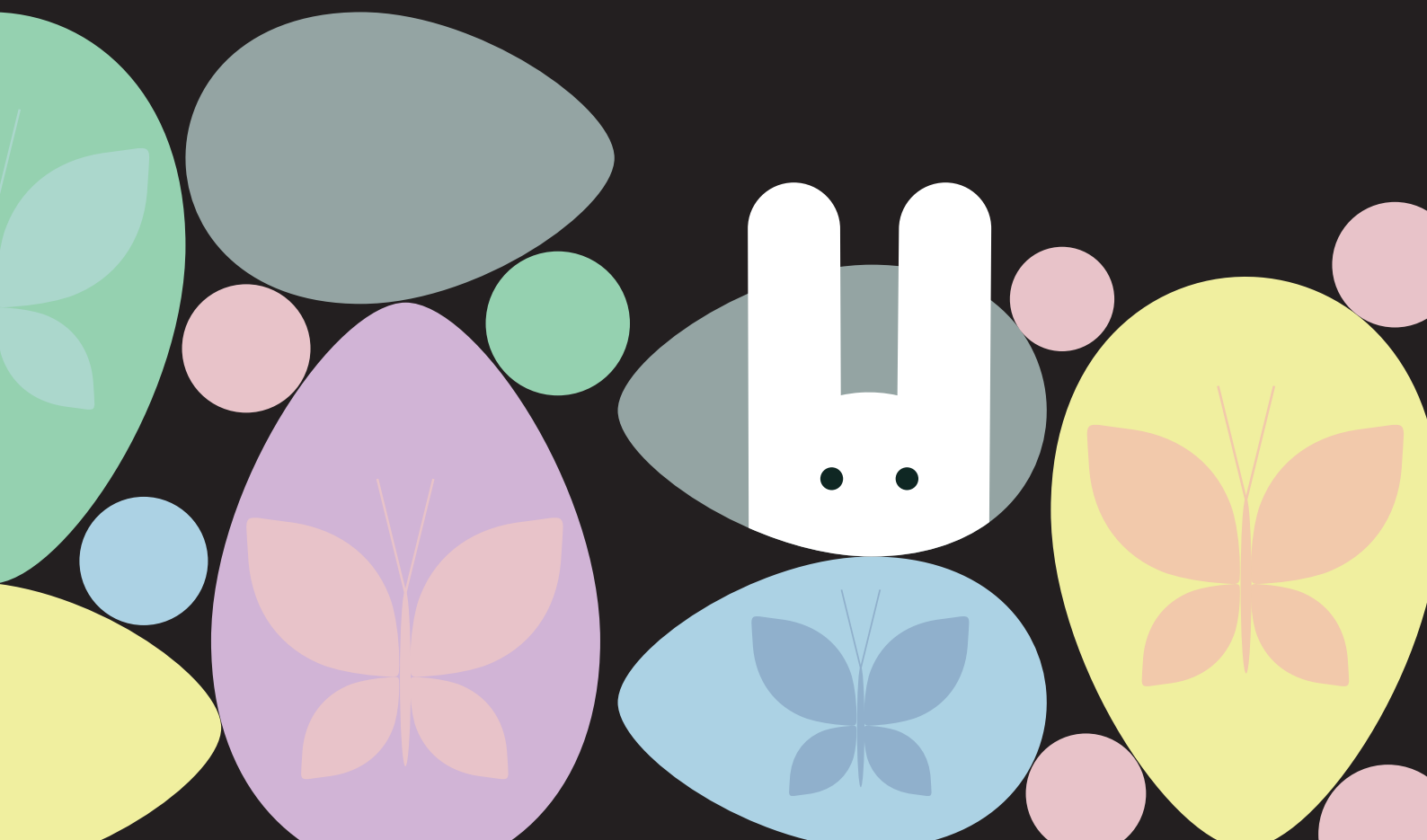
SAVOY PALACE

SAVOY *signature*

EASTER BRUNCH

20.04.2025//12:30

Terreiro



Viennoiserie & Pastries

Croissants
Brioche with egg custard
Pain au chocolat
Raisin swirl
Portuguese custard tart
Gluten-free Viennoiserie
Selection of breads
Homemade jams
Sugar-free fruit jam
Nutella
Honey

Fruit

Fresh fruit salad
Sliced fruit
Bircher muesli with vanilla-marinated red berries
Chia pudding with mango and coconut

Build Your Own Salad

Chicory, spinach, rocket, romaine lettuce, cherry tomatoes, cooked green beans, feta cheese, grilled chicken, shaved Parmesan, tuna

Composed Salads

Avocado, peach, cucumber, onion and Santo da Serra cottage cheese salad
Tabouleh salad with almond pesto
Greek vegetable salad with marinated feta cheese
Caprese pasta
Roasted bell peppers salad
Selection of Portuguese and international cheeses
Selection of cured meats

Sides & Condiments

Roasted cherry tomatoes
Cooked beetroot
Baba ghanoush with pita bread
Tahini hummus
Marinated olives
Seeds

Live Cooking Stations

Egg station
Fresh pasta station
Risotto station

Main Dishes

Slow-roasted lamb shank with rosemary
Roasted cod with cornbread crust
Fish pasta stew

Pastry Selection

Fruit tartlet
Almond and gila cake
Chocolate mousse
Rice pudding
Easter folar (traditional Portuguese sweet bread)
Orange roll
Waffles and French toast
Whipped cream
Caramel sauce
Fruit

80€

per person
including Savoy's selected drinks

