

Merry Christmas & Happy New Year 2018



DIA DE ANO NOVO | | NEW YEAR'S DAY | JOUR DE NOUVEL AN

BRUNCH | BRUNCH | BRUNCH

RESTAURANTE ROSSIO | 1 Janeiro | 1st January | 1^{er} Janvier 2018

SANDUÍCHES | SANDWICHES | SANDWICHES

Wrap de frango, ovo, bacon e maionese | Pão escuro com salmão fumado, ovas de tobiko, iogurte e pepino | Bolo do caco com queijo de Azeitão e presunto

Chicken wrap, egg, bacon and mayonnaise | dark bread with smoked salmon, tobiko roe, yogurt and cucumber | Caco bread with cheese from Azeitão and smoked ham

Wrap de poulet, oeuf, bacon et mayonnaise | Pain noir au saumon fumé, oeufs de tobiko, yaourt et concombre | Bolo de caco au fromage de Azeitão et jambon fumé

ENTRADAS /STARTERS/ ENTRÉES

Varietade de pães, croissants, ovos mexidos, bacon, salsichas
Variety of breads, croissants, scrambled eggs, bacon, sausages
Choix de pains, croissants, oeufs brouillés, bacon, saucisses

Seleção de queijos | Serra amanteigado, Niza e Soberbos, uvas, frutos secos, compotas e marmelada

Selection of cheeses | Serra, Niza and Soberbos
Grapes, dried fruit, jams and quince paste

Sélection de fromages | Serra amanteigado, Niza e Soberbos, raisins, fruits secs, confitures et pâte de coing

ENTRADAS FRIAS | COLD STARTERS | ENTRÉES FROIDES

Camarão cozido | Mexilhão á marinheira | Salada caprese | Salada de rosbife e cornichons | Salada grega | Saladas simples | Salada Ceasar

Boiled shrimp | Mussels | Caprese salad | Roast beef and cucumber pickle salad | Greek salad | Simple salads | Ceasar salad

Crevettes cuites | Moules à la marinère | Salade caprese | Salade au rosbif et cornichons | Salade grecque | Salades simples | Salade Ceasar

SOPA | SOUP | SOUPE

Creme de legumes com croutons de azeite
Vegetable soup with olive oil croutons

Crème de légumes, croûtons à l'huile d'olive

PRATOS QUENTES | HOT DISHES | PLATS CHAUDS

Nacos de vazia corados | Bacalhau com broa e grelos | Arroz basmati, legumes salteados, chips de batatas doces caseiras
Sautéed beef | Codfish with corn bread and turnip tops | Basmati rice, sautéed vegetables and sweet potato chips
Boeuf sauté | Morue au pain de maïs et pousses de chou | Riz basmati, légumes sautés et chips de patate douce

SOBREMESAS | DESSERTS | DESSERTS

Brigadeiro | Pannacotta de frutos vermelhos | Mousse de chocolate | Tiramisu | Pastel de nata | Fruta da estação | Doces de Natal
Chocolate cake | Red fruits pannacotta | Chocolate mousse | Tiramisu | Custard cream tart | Fruits of the season | Christmas sweets

Gâteau au chocolat | Pannacotta au fruits rouges | Mousse au chocolat | Tiramisu | Pastel de nata | Fruits de la saison | Desserts traditionnels de Noël

Bebidas incluídas | Drinks included | Boissons incluses
Água | Refrigerantes | Sumo de laranja | Espumante | Vinho branco e tinto Vale das Areias | Café Nespresso ou chá
Water | Soft drinks | Orange juice | Sparkling wine | White and red wine Vale das Areias | Nespresso coffee or tea
Eau | Refrigerants | Jus d'orange | Vin mousseux | Vin blanc et rouge Vale das Areias | Café Nespresso ou thé

Preço por pessoa | Price per person | Prix par personne: 39€

Crianças até aos 3 anos, oferta; dos 4 aos 11 anos: 50% de desconto
Children up to 3 years old, free; from 4 to 11 years: 50% discount
Enfants jusqu'à 3 ans, offre; de 4 à 11 ans: 50% de réduction

Suplemento ao pequeno almoço para cliente hospedado em BB: 15€
Breakfast's supplement for guests in-house BB: 15€

Supplément au petit déjeuner pour client séjournant à l'hôtel en BB: 15€

IVA incluído | VAT included | TVA incluse

Restaurante Rossio
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