

VIP Grand

★ ★ ★ ★ ★ LISBOA
HOTEL & SPA

Amuse-bouche (Escolha do Chef)

Entrada

Consommé de faisão, pevides e ovinhos

Prato principal

Cabrito assado, arroz de miúdos
esparregado, batata primor assada
OU

Polvo assado, grelos de nabo,
batata-doce e azeite de alho

Buffet de sobremesas

Festival de fruta

Aletria dourada

Pão de Ló Alfeizerão

Molotof com doce de ovo

Mousse de chocolate e praliné

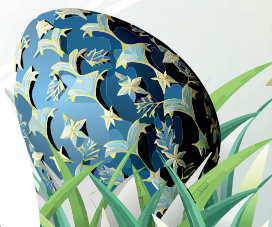
Abacaxi assado e calda limão e hortelã

Bebidas

Vinho branco ou tinto (sugestão do
hotel), água, refrigerantes e café

38.00€ por pessoa

Crianças 4 aos 12: 50% desconto



20/04/2025
Menu

Amuse-bouche (Chef's choice)

Starter

Pheasant consommé with pumpkin seeds
and quail eggs

Main Course

Roasted kid goat with offal rice, creamed
spinach, and roasted baby potatoes

OR

Roasted octopus with turnip greens, sweet
potato, and garlic olive oil

Dessert Buffet

Variety of fruit

Portuguese sweet vermicelli

"Alfeizerão" Portuguese sponge cake

Portuguese meringue pudding with egg custard

Chocolate mousse with praline

Roasted pineapple with lemon and mint syrup

Drinks

White or red wine (hotel suggestion),
water, soft drinks and coffee

38.00€ per person

Children from 4 to 12: 50% discount

IVA incluído à taxa legal em vigor
VAT included

RNET 686



Restaurante Cenário - Av. 5 de Outubro 197, 1050-054 Lisboa

Horário / Schedule 12h30 - 15h30

Reservas / Reservations +351 210 435 000 ou hotelviplisboa@viphotels.com