

# New Year's Brunch "Traditional"



VIDAGO PALACE  
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JANUARY 1ST | SALÃO NOBRE

**Cold and Hot Starters**  
**Simple and Composed Salads**

**Regional Hot Starters**

**Farmer's Soup with Oxtail**

**Monkfish Medallions with Shrimp Sauce**  
**Basmati Rice with Sautéed Vegetables**

**Roast Kid with Rosemary**  
**Oven-Baked Rice with Saffron**  
**Sautéed Portuguese Cabbage with Bacon**

**Veal Scallops with Mushrooms and Chives**

**Mediterranean Vegetable Lasagna with Oregano**

**Burnt Cream, Orange Tart, Biscuit Cake, Sericaia, Abade de Priscos Pudding, Chocolate Cake, Carrot Cake with Lemon Cream, Almond Tart with Red Fruits, Chocolate Mousse, Heaven's Bacon, "Drunken" Pear**

**Includes drinks from our selection**  
**Water, Juices, Wines, Beers, and Soft Drinks**

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