



DOURO ROYAL VALLEY

HOTEL & SPA



JASE HOTELS & RESORTS

Easter Buffet 2024

TRADITIONAL EASTER BREADS

Transmontano Easter Bread
Lamego meat bread

STARTERS AND SALADS

Crudites | Lettuce mix | Sliced tomato with oregano
Cooked beetroot with capers and lemon | Boiled peas with mint
Chickpea, roasted peppers and grilled cod flakes salad
Chicken breast, quinoa and toasted almond salad
Bestança River trout, shrimp and apple salad
Grilled aubergine and courgette salad with fresh herbs
Codfish fritters | Regional stuffed sausage board
Baião stuffed sausage mille-feuilles

MAIN DISHES

Portuguese kale, bean, carrot and potato broth
Lagareiro-style codfish with smashed potatoes and garlic turnip greens
Baião portuguese-style boiled meats with broad bean rice

DESSERTS

Egg pudding | Rice pudding
Freixo traditional cakes and biscuits
Vermicelli | Custard with caramelised topping
Portuguese sponge cake | Pala orange and verbena swiss roll
Ovar sponge cake | Dried fruit tart
Cheese board and jams | Nun's belly – almond based pudding
Sliced fruit

€55,00*

** price per person
no drinks included*

*Children from 0 to 4 years Free
From 5 to 12 years 27.50€
per child.*

For more information contact the hotel reception. *Not cumulative with other promotions or special programs.

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