

Welcome  
2025



SHERATON

Lisboa Hotel & Spa



*Welcome  
2025*

**The perfect way to start  
the New Year with  
the family.**

**A varied brunch and  
an exclusive play area  
for the kids – SheraTOON  
by Playbus –  
bouncing houses,  
a ball pit with 30.000 balls,  
Legos and a painting corner.**



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## **BISTRO**

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### *New Year's Day Brunch*

**JAN 1 - 2025**  
**12:30pm - 3:00pm**

#### **SALAD BAR**

Caprese salad, Caesar salad with grilled chicken, Romaine lettuce with Parmesan croutons and Caesar dressing, chickpea salad with cod and black olives, Mediterranean quinoa salad, couscous salad with dates, mango and mint, Waldorf salad, mango and avocado salad with lemon and coriander dressing, colored tomatoes, buffalo mozzarella, basil and olive oil, cucumber, olives, feta cheese, cherry tomatoes, broccoli and cauliflower, corn, peas, Japanese cucumber Julienne, carrots, beetroot, colored peppers, quail eggs, green leaves mix

#### **COLD STARTERS**

Beef carpaccio with capers, Grana Padano cheese shavings in lemon and Dijon mustard vinaigrette, Vitello Tonnato, creamy tuna sauce and leek crisp, white fish roll with asparagus, traditional codfish fritters, pork pies, shrimp patties, grilled vegetables

#### **SMOKED FISH AND SEAFOOD**

Smoked salmon with cheese and dill, shrimps, marinated squid with Shimeji and fresh herbs, mussels



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### *New Year's Day Brunch*

#### **TABLE OF ASSORTED CHEESES AND NATIONAL SAUSAGES**

##### **HOT STARTERS**

Bacon, sausage, scrambled eggs, mini hamburger, sautéed mushrooms, vegetable gyosas, wild mushroom bruschetta with avocado cream, poached egg and Hollandaise sauce, mozzarella sticks with Puttanesca sauce, potato chips

##### **SOUP**

Fish soup from our coast with coriander

##### **MAIN COURSES**

Grilled grouper with Provencal sauce  
Tornedó with bacon in a Port wine and rosemary sauce  
Grilled vegetables lasagna

##### **SIDE DISHES**

Purple sweet potato mousseline with goat's cheese and thyme, potato gratin with gruyère cheese and truffle, rice pilaf

##### **SHOW COOKING**

The Chef's Porchetta with braised vegetables



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### *New Year's Day Brunch*

#### **DESSERTS**

Passion fruit and pistachio Petit Gâteau, lemon Parisian flan cake, almond and soft eggs cake, Ruby chocolate tartlet with vanilla and red fruits, fig mousse, custard tarts, pineapple and coconut pavlova, blackberry and mint soufflé cake, Banoffee éclair; Abade de Priscos pudding, tangerine mousse with Cointreau and dark chocolate, mango panacotta, cocoa and walnut mousse verrine, macarons, bonbons, truffles, crème brûlée, rice pudding, chocolate cake with fresh gooseberries, orange tart

#### **BEVERAGES**

White and red wine Sheraton selection, national beer, soft drinks, mineral water, coffee or tea

#### **PRICE €87**

Children up to 2 years old: Free

Children from 3 to 12 years old: 50% discount

Price per person, including VAT and menu beverages.

Sheratoon Play Area

10:30 – 15:00

Brunch Bistro Restaurant

12:30 – 15:00



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**SHERATON**  
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