
SHERATON
New
YEAR
2027

SHERATOON
BY PLAYBUS

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,
including a 28 M. adventure
world, a ball pit, Legos
and a painting corner

BISTRO

New Year's Day Brunch

JAN 1 - 2027
1:00 PM - 3:30 PM

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, cucumber, olives, 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 with capers, creamy tuna sauce and leek crisp, white fish roll with asparagus, grilled vegetables

SMOKED FISH AND SEAFOOD

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

BISTRO

New Year's Day Brunch

TABLE OF ASSORTED CHEESES AND NATIONAL SAUSAGES

HOT STARTERS

Bacon, sausage, scrambled eggs, mini hamburger, sautéed mushrooms, vegetable gyozas, wild mushroom bruschetta with avocado cream, poached egg and Hollandaise sauce, mozzarella sticks with Puttanesca sauce, traditional codfish fritters, pork pies, shrimp patties, potato chips

MAIN COURSES

Traditional coastal fish soup
Grilled grouper with Provençal sauce
Pork ballotine stuffed with spinach and dried fruits served with truffled aligot
Grilled vegetable lasagna

SIDE DISHES

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

SHOW COOKING

Beef rolled with bacon in Port wine and rosemary sauce

BISTRO

New Year's Day Brunch

DESSERTS STATION

Passion fruit and pistachio petit gâteau, lemon Parisian flan cake, almond cake with soft egg cream, ruby chocolate tartlet with vanilla and red fruits, fig mousse, Portuguese 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 panna cotta, cocoa and walnut mousse verrine, sweet rice pudding, crème brûlée, chocolate cake with fresh redcurrants, orange tart

SHERATON KIDS

Croissant, pain au chocolat, seasonal fruit jelly

BEVERAGES

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

PRICE €99

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 am - 3:30 pm

Brunch Bistro Restaurant
1:00 pm - 3:30 pm



SHERATON
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