

OMB!
Oh My
Breakfast!



MAISON ALBAR HOTELS
LE MONUMENTAL PALACE



A MEMBER OF
THE LEADING HOTELS
OF THE WORLD

Sugestão do Chefe

Ovos biológicos do dia

 **Ovos biológicos à sua escolha**

Dois ingredientes: fiambre, bacon, salmão fumado, queijo, cogumelos, ervas aromáticas

Ovos Benedict





Bolo do caco, salmão fumado, abacate, molho holandês

 **Omelete verde**


Clara de ovos, espinafres, alface do mar em pó e pasta de limão

Tosta de abacate

Ovo escalfado, tomate cherry, rabanete, pickles de cebola roxa

 **Nossa receita de granola caseira com iogurte natural, kiwi, bagas de goji**  **Papa de aveia, bebida vegetal, xarope de agave, mirtilos biológicos e amêndoas torradas** **Mousse de iogurte, mel de rosmaninho biológico e nozes torradas****Torrada francesa**

Brioche, banana da Madeira, molho de chocolate

 **Panquecas de trigo sarraceno**

Coulis de framboesa, frutos vermelhos, xarope de ácer

Chef's suggestion

Organic eggs of the day

 **Organic eggs of your choice**

Two ingredients: ham, bacon, smoked salmon, cheese, mushrooms, fine herbs

Eggs Benedict




"Bolo do caco" bread, smoked salmon, avocado, hollandaise sauce

 **Green omelette**

Egg white, spinach, sea lettuce powder and lemon paste

Avocado toast

Poached egg, cherry tomato, radish and red onion pickles

 **Our homemade granola recipe, natural yogurt, kiwi, goji berries**  **Porridge, oat vegetable drink, agave syrup, organic blueberries and roasted almonds** **Yogurt mousse, organic rosemary honey and roasted nuts****French toast**

Brioche, banana from Madeira, chocolate sauce

 **Buckwheat pancakes**

Raspberry coulis, red fruits, maple syrup

 **Opção vegan / Vegan option**  **Opção sem glúten / Gluten-free option**