

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 nozes 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