

Menu de Natal

24 DE DEZEMBRO DE 2020

MENU

Amuse-bouche

Vieiras Marinadas com Cítricos, Pêra abacate e
Azeite de Manjeriçã, Gelatina de Manga e Gengibre

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Entradas

Bombons de Foie Gras de Pato com Tangerina e
Gelatina ao Vinho do Porto, Pão de Especiarias

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Prato Principal Peixe

Bacalhau confitado, Juliana de Legumes
e Molho Bivalves Emulsionado

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Prato Principal Carne

Lombinho de Vitela Branca Assado, Raízes inverno,
Cogumelos, Batata trufada

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Pré-Sobremesa

Praliné e Chocolate

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Sobremesa

Vacherin com Sorvete de Frutos Vermelhos e Baunilha

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Mignardises Natalícios

€110

Preço por Pessoa

INCLUÍ

Wine Pairing,
Águas Minerais e Café

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Christmas Menu

DECEMBER 24TH, 2020

MENU

Amuse-bouche

Marinated Scallops with Citrus fruits, Avocado and Basil Oil,
Mango and Ginger Jelly

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Starters

Foie Gras and Mandarine Bonbons,
Port Wine Jelly and Spices bread

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Fish Course

Cod Confit, Vegetables and Emulsified Bivalves Sauce

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Meat Course

Roasted White Veal Tenderloin, Winter Roots,
Mushrooms, Truffled Potatoes

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Pre-Dessert

Praliné and Chocolate

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Dessert

Vacherin with Red Berries Ice Cream and Vanilla

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Christmas Mignardises

€110

Price per person

INCLUDES

*Wine Pairing
Mineral Water and Coffee*

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