

Menu de Natal

24 DE DEZEMBRO DE 2021

MENU

Amuse-bouche

Terrina de Pintada e Foie Gras

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Entrada

Vieiras Marinadas, Puré de Aipo, Raízes e Caviar

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Prato Principal Peixe

Bacalhau Confitado, Couve e Piperade

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Prato Principal Carne

Pithiviers de Lombo de Novilho, Cogumelos
Selvagens e Trufa

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Pré-Sobremesa

Os Frutos Exóticos

~

Sobremesa

Suspiro com Sorvete de Frutos Vermelhos
e Baunilha

~

Mignardises Natalícios

€120

Preço por Pessoa

INCLUÍ

Wine Pairing,
Águas Minerais e Café

INFO:

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Christmas Menu

DECEMBER 24TH, 2021

MENU

Amuse-bouche

Guinea Fowl and Duck Liver Terrine

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Appetizer

Marinated Scallops with Celery Purée and Caviar

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Main Course (Fish)

Confit Codfish with Cabbage and Piperade

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Main Course (Meat)

Phitiviers with Wild Mushroom
and Truffle

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Pre-Dessert

Exotic Fruits

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Dessert

Meringue with Red Fruit Sorbet and Vanilla

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Christmas Petit Fours

€120

Price per person

INCLUDES

*Wine Pairing
Mineral Water and Coffee*

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