

MENU JANTAR

Christmas Eve Dinner Menu

24 DEZEMBRO 2026 | DECEMBER 24TH 2026

MENU

AMUSE-BOUCHE

Foie Gras de Pato e Enguia Fumada
Duck Foie Gras and Smoked Eel

ENTRADA | STARTER

Vieiras Marinadas, Puré de Couve-Flor, Raízes e Caviar Oscietra
Marinated Scallops, Cauliflower Purée, Root Vegetables and Oscietra Caviar

PRATO PRINCIPAL DE PEIXE | FISH MAIN COURSE

Bacalhau Confitado com Mariscos
Confit Cod with Shellfish

PRATO PRINCIPAL DE CARNE | MEAT MAIN COURSE

Wellington de Lombo de Novilho
com Cogumelos Selvagens e Trufa Melanosporum
Beef Wellington with Wild Mushrooms and Melanosporum Truffle

PRÉ-SOBREMESA | PRE-DESSERT

Citrinos e Sorbet de Yuzu
Citrus and Yuzu Sorbet

SOBREMESA | DESSERT

Tronco de Chocolate
Chocolate Log Cake

Crème Inglês
Crème Anglaise

Gelado de Fava-Tonka
Tonka Bean Ice Cream

Mignardises Natalícios
Christmas Petit Fours



150€

PREÇO POR PESSOA
PRICE PER PERSON

INCLUI

Wine Pairing,
Águas Minerais e Café

INCLUDES

Wine Pairing,
Mineral Waters and Coffee

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