

Menu Jantar de Natal

25 DE DEZEMBRO DE 2021

MENU

Amuse-bouche

Foie Gras de Pato, Chutney de Frutos Secos
e Gelatina ao Vinho do Porto

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Appetizer

Dourada Marinada, Abacate e Espuma
de Maça Verde

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Prato Principal

Magret de Pato Assado, Puré de Cenouras
e Gengibre, Vegetais e Jus Trufado

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Pré-Sobremesa

Torta de Laranja e Sorvete de Manjerição

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Sobremesa

O Chocolate e Gelado de Nata

€95

Preço por Pessoa

INCLUÍ

Wine Pairing,
Águas Minerais e Café

INFO:

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Christmas Menu Dinner

DECEMBER 25TH, 2021

MENU

Amuse-bouche

Duck Liver with Dried-fruit Chutney and Port-wine Jelly

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Appetizer

Marinated Golden Sea Bream, Avocado
and Green Apple Foam

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Main Course

Roasted Duck Breast, Carrot and Ginger Purée,
Vegetables with Truffled Jus

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Pre-Dessert

Orange Pie with Basil Sorbet

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Dessert

The Chocolate with Cream Ice Cream

€95

Price per person

INCLUDES

Wine Pairing

Mineral Water and Coffee

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