

# Menu Jantar de Natal

25 DE DEZEMBRO DE 2022

## MENU

### Amuse-bouche

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

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### Entrada

Dourada Marinada, Abacate e Espuma  
de Maça Verde

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### Prato Principal

Entrecôte Assado, Vegetais da Quinta e Jus Trufado

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### Pré-Sobremesa

Sopa de Morango, Sorvete de Manjeriçao

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### Sobremesa

Sericaia e Gelado Especiarias

# €105

Preço por Pessoa

### INCLUÍ

Wine Pairing,  
Águas Minerais e Café

### INFO:

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# Christmas Menu Dinner

DECEMBER 25<sup>TH</sup>, 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

Roast Beef Entrecôte, Orchard Vegetables  
and Truffled Jus

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### Pre-Dessert

Strawberry Soup with Basil Sorbet

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### Dessert

Typical Portuguese Pudding with Spiced Ice Cream

€105

*Price per person*

#### INCLUDES

*Wine Pairing  
Mineral Water and Coffee*

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