



# EASTER MENU

EASTER LUNCH MENU - APRIL 5<sup>TH</sup> 2026

## SHARING TABLE APPETISERS

Marinated Scallops with Osciètre Caviar  
Oysters with Apple Foam  
Mini Flambée Tart with Fresh Cheese, Truffle and Chives  
Choux Pastry filled with Crab and Citrus  
100% Acorn-Fed Iberian Cured Ham

## STARTER TASTING

Duck Magret and Foie Gras Terrine  
Lobster, Carrot with Ginger, and Rhubarb Foam

## FISH MAIN COURSE

Sautéed Sea Bass, Broccoli Textures, Snow Peas and Caviar

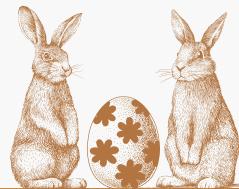
## MEAT MAIN COURSE

Serra da Estrela Kid Goat, Slow-Cooked 24 hours at Low Temperature and Roasted, Polenta with Peas, Market Vegetables with Rosemary, Roast Jus

## CHEESE AND BREAD TROLLEY

## DESSERT TASTING

## CHEF'S SELECTION OF MIGNARDISES



€145

Price per Person.  
Drinks included.

## INFO:

Rua Frederico Arouca, 100  
2750-353 Cascais - Portugal  
Tel.: +351 21 484 73 80.  
Fax.: +351 21 484 48 27

[info@thealbatrozcollection.com](mailto:info@thealbatrozcollection.com)  
[www.thealbatrozcollection.com](http://www.thealbatrozcollection.com)