

RÉVEILLON

2021-2022

MENU

Couvert

Mini roasted vegetable bruschetta
Mini Vol-au-Vent with crab filling
Salmon tartar with caviar on nordic bread
Smoked duck breast with drunk pear puree

Hot Starter

Lobster bisque with medallion

Cold Starter

Octopus carpaccio with tiger shrimp braised with orange vinaigrette and fresh salad

Fish Dish

Grouper medallions in herb crust over carrot puree, turned potatoes with champagne and clam sauce

Cuts Flavour

Lemon ice cream with drop of black vodka

Meat Dish

Braised tenderloin Beef over mushroom and chestnut ragout, potato au gratin, sliced courgettes and port wine sauce

Dessert

Pavlova of red fruits

Late Supper Buffet (1A.M)

Cabbage soup, chicken soup, hot chocolate, cold sausage board, pastry selection, seafood selection, national and regional cheeses, pumpkin jam and tomato jam, Show cooking: natural oysters, cockles à "Bulhão Pato", typical pork steak sandwiches

Drinks

Water, soft drinks, national beer, white, red and rose wine (Jupiter selection) and coffee



150€ PERSON
BEVERAGES INCLUDED

*Safety rules subject to the current guidelines of the local national health service "DGS".

VAT Included.

Childrens up to 5 years old complimentary. From 6 - 12 years old: 50% discount.