

Coquille Saint Jacques servido com puré
de ervilhas



Creme de espargos verdes



Tranche de cherne grelhado
com manteiga de limão servido com
batata cozida a vapor e feijão verde



Peru assado recheado com mousse de
castanhas e ervas aromáticas servido com
chipolata, puré de batata doce e couve de
Bruxelas salteadas



Mesa de sobremesas & queijos

Café ou chá & petit fours

48 € por pessoa

(Vinho da casa, refrigerantes
& água mineral incluídos.)

Coquille Saint Jacques served with
sweet pea purée



Cream of green asparagus



Grilled prime of stone bass seasoned
with lemon butter served with steamed
potatoes and green beans



Prime roast turkey stuffed with a
chestnut and herb mousse served with
chipolata, puréed sweet potatoes and
sautéed brussels sprouts



Dessert & cheese table

Coffee or tea & petits fours

48 € per person

(House wine, soft drinks
and mineral water included.)