

JANTAR DE CONSOADA | 24DEZ CHRISTMAS EVE DINNER | 24DEC

Amuse:

Codorniz, cogumelos e caldo de ceps
Quail, mushrooms and cepes broth

Gambão argentino, tortelinni de aipo e
espuma de caril madras
*Argentinian red shrimps, celery tortelinni and
madras curry foam*

A nossa versão de bacalhau com todos
(puré de grão, ovo de codorniz, bimi,
cenoura baby, mini nabo e pak soy)
*Traditional christmas salted cod reinterpretation
(Chickpeas, quail egg, bimi,
baby carrot, mini turnip and pak soy)*

Lombinho de borrego crosta de pistacho,
uvas glaceadas e gnocchis de abobora
*Lamb loin with pistachio crust,
glazed grapes and pumpkin gnocchis*

Fatia dourada com creme de arroz doce,
pêra confitada e gelado de rum e passas
*French toast with rice pudding, pear confit,
rum and raisins ice cream*

Petit fours

€49

Suplemento opcional de bebidas: €12
Optional beverage supplement: €12

