

JANTAR DE PASSAGEM DE ANO – NEW YEARS EVE DINNER

Quinta-feira 31 de Dezembro 2020 – Thursday, December 31<sup>st</sup> 2020



Amuse bouche

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Coroa de abacate com caranguejo real

Coulis de ruibarbo

Wakame

Molho de mel e soja

*Avocado crown with king crab*

*Rhubarb coulis*

*Wakame*

*Honey and soya sauce*

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Filete de robalo do Atlântico

Duo de purés – aipo e tinta de choco

Espuma de poejo

Tuile negra (G)

*Fillet of Atlantic sea bass*

*Duo of purées – celery and cuttlefish ink*

*Pennyroyal foam*

*Black tuile (G)*

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Borrego em duas texturas – carré e croquette (G)

Torre de batatas e legumes salteados– abóbora, espinafres, cebola roxa, pastinaca

Molho de Porto Vintage

*Lamb in two textures – rack and croquette (G)*

*Tower of potatoes and sautéed vegetables – pumpkin, spinach, red onion, parsnip*

*Vintage Port sauce*

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Cheesecake desconstruído

Sorbet de manga e maracujá

Crumble de aveia e mel (G)

Coalhada de maracujá

Compota de manga e maracujá

*Deconstructed cheesecake*

*Mango and passion fruit sorbet*

*Oat and honey crumble (G)*

*Passion fruit curd*

*Mango and passion fruit compote*

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Café

Coffee

Preço / Price €99.00

IVA Incluído / VAT Included

Todos os pratos que contêm glúten estão marcados com (G)

*All dishes containing gluten are marked with (G)*