



Menu

Amuse-bouche

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Seared scallops

Pea purée scented with penny royal

White wine, shallots, orange and ginger reduction



Gégé Rosé - Sparkling wine

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Sautéed medallions of grouper

Asparagus risotto with coriander

Confit of cherry tomato



Dona Paulette 2020 - White wine

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Roasted fillet of beef in a herb crust

Roasted vegetables - parsnip, red onion,
fennel and spinach

Noisette potatoes

Foie gras sauce



Dona Santana 2012 - Red wine

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Traditional egg and almond custard
wrapped in filo pastry



Gégé White - Sparkling wine

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Coffee and teas

Price: 58.00 euros (VAT Included)

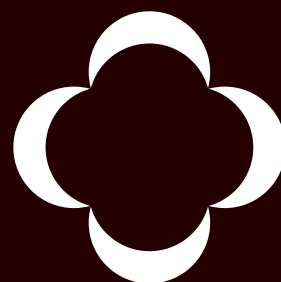


*Wine
Dinner*

Thursday, March 14th

 7:30pm

Quinta de
Lemos




AS VELAS
RESTAURANT - TERRACE
LOUNGE BAR