



we love the 80'S

MENU DE GALA (31 DE DEZEMBRO, 2018)

GALA MENU (31ST OF DECEMBER, 2018)

DAS 19H30 ÀS 20H30:

Cocktail de boas vindas no Bar Farol
Canapés e salgados (seleção do chefe)
Kir Royal e Sumo de laranja

SALA SAFIRA (20H30 ÀS 23H30)

Camarão Tigre com algas, "blinis" de milho e caviar de Lumpo
"Consommé" de vitela branca com legumes
Robalo salteado com batata e mexilhão com espargos
Limpa palato – Gelado de limão e hortelã
Empada de pato sobre cogumelo assado e amendoim torrado
Baba "Rhum"
Café e "Mignardises"

VINHOS

Branco – Conde Monsul / Douro 2017
Tinto – Monte da Ravasqueira / Alentejo 2016
Espumante – Murganheira Reserva Bruto

BAR ABERTO

CEIA – 01H30 (LOBBY)

Caldo Verde
Pão com chouriço
Tábua de queijos regionais e compotas
Mesa de enchidos
Cesto de pão quente e grissínios

FROM 7:30 PM to 8:30 PM

Welcome cocktail at the Hotel Bar
Canapés and snacks (chef's selection)
Kir Royal and Orange Juice

MENU FROM 8:30 PM TO 11:30 PM

Tiger shrimp with seaweed, corn blinis and Lumpo caviar
"Consommé" of white veal with vegetables
Sea Bass sautéed with potatoes and mussels with asparagus
Cleans palate - Lemon and mint ice cream
Duck pie on roasted mushroom and roasted peanuts
Baba "Rhum"
Coffee and "Mignardises"

WINES

White wine - Count Monsul | Douro 2017
Red wine - Monte da Ravasqueira | Alentejo 2016
Sparkling wine - Murganheira Reserva Bruto

OPEN BAR

SUPPER – 01:30 am (LOBBY)

Cabbage soup
Bread with Chorizo
Regional cheeses board and jams
Stuffed table
Basket of Hot Bread and Grissínios

