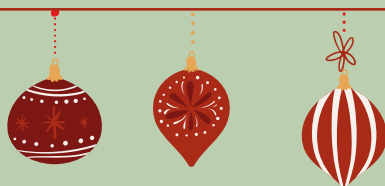


MENU

CHRISTMAS GROUPS



COUVERT

Bread, butter and olives

STARTERS

*Pork cheek croquette
Almond-crusted prawns
Salt cod fritters
Alheira pâté with homemade toast*

MAIN COURSES

(COMMON CHOICE FOR THE GROUP)

*Sea bass fillet with grilled vegetable couscous and herb sauce
Confit codfish, mashed chickpeas, pak choi, baby carrots and coriander oil
Beef entrecote, rustic potatoes and roasted vegetables
Turkey ballotine stuffed with bacon and spinach, mushroom and chestnut rice*

DESSERT

(COMMON CHOICE FOR THE GROUP)

*Pain perdu, caramel syrup and vanilla ice cream
Creamy aletria with almond crumble
Lemon and orange meringue pie
Coffee and bolo rei (portuguese king's cake)*

VEGAN MENU

COUVERT: *Bread, olive oil, balsamic and olives*

STARTERS: *Bean croquettes and sun-dried tomato tapenade with homemade toasts*

MAIN COURSES: *Mashed chickpeas, Pak choi, baby vegetables and coriander olive oil*
or

Soy-marinated grilled portobello with chestnut rice and asparagus

DESSERT: *Apple crumble with vanilla ice cream*

Coffee and bolo rei (portuguese king's cake)

MENU 1

27,00€ (per person)

Includes couvert, selection of starters, 1 main course and 1 dessert (common to the group)

DRINKS INCLUDED

Sparkling and still mineral water, soft drinks and beer (2 per person), white or red wine (1 bottle for 2 people) and coffee

MENU 2

36,00€ (per person)

Includes couvert, selection of starters, 2 main courses and 1 dessert (common to the group)

EXTRAS | WELCOME DRINK

Choice of a Welcome Drink common to the Group - 9€/person

Choose from:

Cocktail () + Glass of White Wine + Water + Orange Juice*

Cocktail: Mojito or Caipirinha or Aperol Spritz or Gin Fizz. This welcome drink, when added, can be enjoyed on the Rooftop.