

MENU

Dinner December 24TH

AMOUSE BOUCHE

Alheira sausage and Serra cheese bonbon with Port wine reduction

STARTER

Velvety mushroom soup with a crispy seed topping and truffle aroma

FISH

Codfish with a corn bread crust, ricotta ravioli with spinach, and confit tomato

PALATE CLEANSER

MEAT

Turkey Ballotine with dried fruits and apricots, roast gravy, and spiced pilaf rice

DESSERT

"Pijaminha" – Sericaia, Mini lemon meringue tart, Red velvet cake with berries

VEGETARIAN MENU

Amouse Bouche *Tempura de couve-flor e redução de leite de coco com especiarias*

Starter *Velvety mushroom soup with a crispy seed topping and truffle aroma*

1st Course *Tofu with Nori seaweed in a corn bread crust, mashed potatoes with spinach, and confit tomato*

Palate Cleanser

2nd Course *Zucchini medallion with mushroom sauce, seed rice, and caramelized onion*

Dessert *"Pijaminha" – Sericaia, Mini lemon meringue tart, Red velvet cake with berries*

CHILDREN'S MENU

Starter *Vegetable cream soup*

Main Course 1 *Perch fish sticks with rice and baby vegetables*

or

Main Course 2 *Chicken involtini with cheese and ham, served with creamy mashed potatoes*

Dessert *Chocolate mousse*

INCLUDED DRINKS

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

55,00€

*per person
50% discount for children aged 4 to 10*

RESERVATIONS AND INFORMATION: RESERVAS@STAYUPON.COM