

SALA DE CORTE

RÉVEILLON

Menu

20/21

WELCOME DRINK

Flower sour

Soshu, licor June, soda e framboesas
Soshu, liqueur June, soda and raspberries

SNACKS

Vaca Barrosã, couve flor e caviar *Oscietra*
Barrosã beef, cauliflower and Oscietra caviar

Tártaro de Vaca Barrosã com molho coreano
Barrosã Beef Tartare with Korean sauce

ENTRADA . ENTREE

Pithivier de Rabo de Boi, Foie Gras e castanha
Oxtail Pithivier, Foie Gras and chestnut

PRINCIPAL . MAIN

Vaca Barrosã

90 dias maturação

Barrosã beef
Aged for 90 days



Batata, sour cream, presunto pata negra e trufa
Potato, sour cream, pata negra ham and truffle

Arroz de forno com enchidos de fumeiro
Oven rice with smoked sausage

SOBREMESA . DESSERT

Banoffee Pie

Café & Petits-Fours
Flute de champagne & passas

Coffee & Petits-Fours
Champagne flute & raisins

120 por pessoa / per person

Wine pairing: 30 (opcional / optional)

Preços em €, incluem IVA à taxa legal em vigor.
Prices in €, include VAT at the current legal rate.