



MENU DE NATAL | CHRISTMAS MENU

24 E 25 DE DEZEMBRO | 24TH AND 25TH DECEMBER

ENTRADAS | STARTERS

Creme de ervilhas com camarão salteado e rebentos Peas crème soup with sautéed shrimps and sprouts	6€
Salmão fumado com citrinos, rúcula e natas acidas Smoked salmon with citrus, rocket salad and sour cream	9€

PRATO PRINCIPAL | MAIN COURSE

Lombos de bacalhau confitado, grelos salteados mousse de grão e azeite e alho Cod fish confit with sautéed cabbage sprouts, chickpeas mousse and olive oil with garlic	18€
Peito de peru recheado com ameixa, Chipolata e molho de alecrim Turkey breast stuffed with prunes, chipolata and rosemary sauce	18€

SOBREMESAS | DESSERTS

Pera assada com frutos secos e iogurte grego light em carpaccio de laranja Roasted pears with dried fruits and Greek light yogurt on orange carpaccio	8€
Farófia de limão em leite creme light caramelizado Lemon cream puffs on caramelized custard	8€