



MENU DE NATAL | CHRISTMAS MENU

VILA GALÉ SINTRA

ENTRADAS | STARTERS

Creme de ervilhas com camarão salteado e rebentos
Peas crème soup with sautéed shrimps and sprouts

Canja de bacalhau seco com ovo de codorniz e poejos
Dried cod stock soup with quail egg and squaw mint

Queijo chevre gratinado com texturas de maçã, pinhões e mizunas
Chevre cheese gratin with apple textures and mizuna salad

Salmão fumado com citrinos, rúcula e natas acidas
Smoked salmon with citrus, rocket salad and sour cream

PEIXE | FISH

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

Garoupa brazeada, puré de batata ratte trufada, legumes baby e azeite virgem
Brazed grouper with truffle ratte potato pure, baby vegetables and virgin olive oil

Peixe galo com salteados de legumes da época, pleurotus e creme de champanhe
John Dory fillets with sautéed season vegetables, pleurotus mushrooms and champagne cream

CARNE | MEAT

Lombinho de porco, mousse de batata doce e cassia, pak-choi, molho de tomilho e mel
Pork fillet loin, sweet potato mousse with cassia, bok choy, thyme and honey sauce

Peito de peru recheado com ameixa, chipolata e molho de alecrim
Turkey breast stuffed with prunes, chipolata and rosemary sauce

Lombo de novilho, cogumelos, legumes glaceados e redução de vinho do porto
Seared calf fillet, mushrooms, glazed vegetables and port reduction sauce

BUFFET DE SOBREMESAS | DESSERTS BUFFET

Filhoses de forno
Oven cooked traditional Portuguese dough

Rabanadas light
Light french toasts

Bolo rei sem glúten
Portuguese Christmas cake gluten free

Farófias saudáveis
Healthy lemon puffs with custard

Leite creme caramelizado
Caramelized custard

Arroz doce
Rice pudding

Mousse de chocolate
Chocolate mousse

Salada de fruta
Fruit salad