ONE MIDNIGHT
endless flavours

ENTRADAS
STARTERS

Cogumelos recheados com farinheira, Tiborna de tomate com pimentos, Bolinha de alheira com mostarda Dijon, Espargos verdes com toucinho fumado, Camarão ao alhinho, Magret de pato fumado sobre marmelada de cebola roxa e frutos secos cristalizados

Stuffed mushrooms with farinheira (pork smoked sausage), Bruschetta with tomato and peppers, Alheira ball with Dijon mustard, Green asparagus with smoked bacon, Garlic shrimp, Smoked duck magret served on red onion marmalade and candied dried fruits

PRATO PRINCIPAL
MAIN COURSE

Creme de espargos com crocante de enchidos

Asparagus cream soup with crispy cured sausages

Tranche de Tamboril sobre pequena cataplana de mariscos e ervas frescas

Monkfish tranche served over a small seafood cataplana with fresh herbs

Carré de Borrego em crosta de ervas e pimentas, puré de couve flor e maçã confitada em baixa temperatura

Herb and pepper-crusted rack of lamb, served with cauliflower purée and low-temperature confit apple

SOBREMESAS
DESSERTS

Tentação de chocolate com gelado de baunilha sobre crumble salgado e suspiro

Chocolate temptation with vanilla ice cream, salted crumble and meringue

Feliz ano novo!