

# Menú de Fim de Ano

## 2018 - 2019

New Year's Eve Menu

At arrival...

Welcome 2019 cocktail

To start...

Bread, olive oil, cashew cream, truffle butter...

Little dashi, mushroom and celery broth

Mains:

Azores tuna tartar with pineapple

Crawfish ravioli with rum and pistache cream

Asparagus, parmesan and saffron risotto

Argentinian flank, moscato sauce and baked potatoes

Dessert ...

Pear boiled with Earl Grey Portugal, mandarin sorbet

Black chocolate mousse, almonds and white chocolate ganache

At midnight...

Raisins and home made chocolates

Happy 2019 !!  
Bom Ano 2019 !!

65€