

LE GRILL RESTAURANT

Almoço de Natal *Christmas Day Lunch*

MENU

Amuse-bouche:

Feijão-verde no carvão com aioli de pimentos assados
Char-grilled green beans, with smoked bell pepper aioli

Filete de peixe galo a vapor, emulsão de caviar e algas
Steamed fillet of John Dory, caviar emulsion and seaweed

Papardelle de santola e cogumelos selvagens, em sabores de coentros
Papardelle of spider crab and wild mushrooms, scented with coriander

Carro de trinchar *Carving Trolley*
O tradicional Perú de Natal com a sua guarnição
Whole roasted turkey with traditional trimmings

Buffet Sobremesas *Buffet of desserts*

Tábua de queijos e pão de nozes *Platter of ripe cheeses & walnut bread*
Salada de frutas perfumada com hortelã *Fresh fruit salad flavoured with peppermint*
Profiteroles com molho de chocolate *Profiteroles with chocolate sauce*
Cesto de fruta da época *Basket of fresh seasonal fruits*
Petits fours *Penina's petits fours & mignardises*
Tronco de Natal *Traditional Christmas log*
'Panettone' de Natal *Christmas panettone*
Merengue de citrinos *Citrus tart meringue*
Bolo de Natal *Christmas pudding*
Lampreia de ovos *Egg strands*
Bolo Rei *Christmas cake*
Tartes *Mince pies*

€ **81**

peessoa *person*

Incluindo bebidas seleccionadas *Including selected beverages*

IVA INCLuíDO *VAT INCLUDED*