

Réveillon

LIVE MUSIC | 8:00pm - 9:00pm



COUVERT

Homemade black olive bread, flavoured butter, roasted cauliflower humus scented with tahini

STARTER

Crab and scallop timbal in apple carpaccio, cucumber and green mayonnaise with Tobiko roe topping

_____ choose fish or meat _____

FISH

Sea bass fillet over parsnip puree, mussel, saffron and reserve sparkling wine sauce with baby vegetables

MEAT

Pan fried veal loin with black truffle chips, shimenji, aljezur sweet potato "hasselback" and madeira wine reduction scented with lemon thyme

DESSERT

São Tomé dark chocolate mille feuille with a duo of blueberries and raspberries served with a shot of tangerine sorbet

DRINKS INCLUDED

A bottle of white or red wine selected by our maître, soft drinks and water
Coffee and "Bolo Rei" (traditional Christmas cake)

KIDS MENU

Vegetables soup
Turkey breast Cordon Bleu
Cream cheese cheesecake with red fruits sauce
Water and soda

110 €
/pp

CHILDS
MENU 40 €
/pp

Réveillon

LIVE MUSIC | 8:00pm - 9:00pm

VEGETARIAN MENU



COUVERT

Homemade black olive bread, flavoured butter, roasted cauliflower humus scented with tahini

STARTER

Artichoke and endive warm tart, tarragon vinaigrette and baby mustard shoots

_____ choose a main course _____

MAIN COURSE

Roasted eggplant pulp topped with mini vegetables garden, over shimenji mushroom polenta and sorel shoots

Creamy spelt, barley and yellow beet risotto, scented with truffle oil, crispy pistachio and pea shoots

DESSERT

São Tomé dark chocolate mille feuille with a duo of blueberries and raspberries served with a shot of tangerine sorbet

DRINKS INCLUDED

A bottle of white or red wine selected by our maître, soft drinks and water

Coffee and "Bolo Rei" (traditional Christmas cake)

90 €
/pp

Réveillon

LIVE MUSIC | 10:00pm - 00:00am



COUVERT

Homemade black olive bread, flavoured butter, roasted cauliflower humus scented with tahini

STARTER

Crab and scallop timbal in apple carpaccio, cucumber and green mayonnaise with Tobiko roe topping

FISH

Sea bass fillet over parsnip puree, mussel, saffron and reserve sparkling wine sauce with baby vegetables

MEAT

Pan fried veal loin with black truffle chips, shimenji, aljezur sweet potato "hasselback" and madeira wine reduction scented with lemon thyme

DESSERT

São Tomé dark chocolate mille feuille with a duo of blueberries and raspberries served with a shot of tangerine sorbet

DRINKS INCLUDED

A bottle of white or red wine selected by our maître, soft drinks and water
Coffee and "Bolo Rei" (traditional Christmas cake)

KIDS MENU

Vegetables soup
Turkey breast Cordon Bleu
Cream cheese cheesecake with red fruits sauce
Water and soda

AT MIDNIGHT

A toast with champagne and 12 grapes

Menu available from 10:00pm

130 €
/pp

CHILDS
MENU 40 €
/pp



Réveillon

LIVE MUSIC | 10:00pm - 00:00am

VEGETARIAN MENU



COUVERT

Homemade black olive bread, flavoured butter, roasted cauliflower humus scented with tahini

STARTER

Artichoke and endive warm tart, tarragon vinaigrette and baby mustard shoots

FIRST COURSE

Roasted eggplant pulp topped with mini vegetables garden, over shimenji mushroom polenta and sorrel shoots

SECOND COURSE

Creamy spelt, barley and yellow beet risotto, scented with truffle oil, crispy pistachio and pea shoots

DESSERT

São Tomé dark chocolate mille feuille with a duo of blueberries and raspberries served with a shot of tangerine sorbet

DRINKS INCLUDED

A bottle of white or red wine selected by our maître, soft drinks and water
Coffee and "Bolo Rei" (traditional Christmas cake)

AT MIDNIGHT

A toast with champagne and 12 grapes

Menu available from 10:00pm



110 €
/pp