

RESTAURANTE
AUREA
JANTAR DE NATAL
CHRISTMAS DINNER



COUVERT

Pão de Mafra, Broa de Milho, Brioche Cozido a Vapor,
Azeite HMB, Manteiga Rainha do Pico, Pasta de Sapateira

*Mafra Bread, Corn Bread, Steamed Brioche
HMB Olive Oil, "Rainha do Pico" Butter, Crab Pâté*

SNACKS

Coscorão de Forma, Piriquito e Citrinos
com Apontamentos de Hypnea Spinella e Ice Plant

*Traditional "Coscorão" Pastry, Piriquito and Citrus
with Notes of Hypnea Spinella Seaweed and Ice Plant*

Tartelete com Sabores de Ovos Escalfados com Ervilha e Enchidos

Tartlet with Poached Eggs, Peas, and Traditional Portuguese Cured Sausages

ENTRADAS
STARTERS

Lula, Molho XO, Puré de Couve-flor Caramelizada e Baunilha, Tortilha de Cadiz

Squid with XO Sauce, Caramelized Cauliflower and Vanilla Purée, Cádiz-style Tortilla

PRINCIPAIS
FIRST COURSES

Skrei, Grãozada de Sames, Kale Baby, Molho Huancaína, Pilpil

Skrei with Cod Tripe Stew, Kale, Huaycana and Pilpil Sauce

Wellington de Borrego, Foie Gras, Mil Folhas de Batata,
Cogumelos Selvagens, Jus de Borrego e Trufa Negra

*Lamb Wellington with Foie Gras, Potato Mille-Feuille,
Wild Mushrooms, Lamb Jus, and Black Truffle*

SOBREMESA
DESSERT

Tronco de Natal 3 Chocolates
e Sorvet de Frutos Vermelhos e Frutos Macerados

Three-Chocolate Bûche de Noël with Red Berry Sorbet and Macerated Fruits



125€ por pessoa/per person
(pairing HMB+ 35€pp opcional/optional)