PRELUDE

Fumus

COZINHA DE MEMÓRIAS

DOURO



PRELUDE

DECEMBER 30TH, 8:00 PM



Starters Buffet

Salads from our Garden *(lettuce, tomato, carrot and onion)*
Cod with chickpeas salad
Pig's ear and trotter with coriander salad
Beetroot, orange, curd cheese and walnuts salad
Portuguese snacks *(codfish fritters, alheira sausage croquettes, seafood patties)*
Traditional grilled portuguese sausages
Chicken gizzards stew
Thinly sliced cured ham

Main Courses

Pumpkin and green bean soup
Grilled matured meats
Oven-baked rice
Sautéed baby potatoes
Grilled vegetables
Octopus rice with peppers and coriander
Wild mushroom stew with beans

Dessert Buffet

Cheese platter, jams and toasts
Fresh fruit
Moisty portuguese sponge cake
Walnut tart
Egg cream and pecan nut cake
Chocolate mousse with olive oil and fleur de sel
Portuguese egg yolk sweets with orange and pennyroyal
Bread pudding with Port wine

We have alternative choices if you have any food restrictions.


NEW YEAR'S EVE
16
LEGOAS

NEW YEAR'S EVE

DECEMBER 31ST, 8:00 PM



Starters

Scarlet prawn, cauliflower, citrus, fish roe beurre blanc, and almond

Main Courses

John dory, bean purée, cured egg yolk, portuguese fish stew reduction, and champagne emulsion

Aged beef tenderloin, foie gras, black truffle, potato rösti, and celeriac

Desserts

Chocolate and pear

We have alternative choices if you have any food restrictions.

NEW YEAR'S BRUNCH

16 LEGOAS

GASTRO



NEW YEAR'S BRUNCH

JANUARY 1ST



New Year's Breakfast

Brunch

From 12:30 PM until 3 PM

Hot Dishes

Traditional chicken soup
Golden breaded chicken breast
Cod, potato purée, herbed cornbread crust and olives
Confit pork cheeks, oven-baked rice and sautéed turnip greens

Desserts Buffet

Cheese platter, jams and toasts
Fresh fruit
Caramelized walnut tart
Apple and Port wine cake
Pear, vanilla and cashew verrine
Pavlova
Tiramisù

We have alternative choices if you have any food restrictions.