Menu Reveillon Buffet

EUFÉMIA RESTAURANTE

MENU

Appetizers

CHEESES TABLE Azores Trilogy, Jams, and Grissinis

SEAFOOD TABLE
Regional Octopus Salad
Clam Salad
Stuffed Crab
Boiled Prawns
Sauces: Cocktail • Marie Rose •
• Chimichurri • Aioli

Starter

FRENCH ONION SOUP

Salads

Green Salad
Coleslaw Salad
Waldorf Salad
Potato Salad with Bacon and Chives
Green Bean and Onion Salad
Tomato and Basil Salad
Carrot and Orange Salad
Noodle Salad with Soy Sauce
Red Cabbage Salad with Crème
Fraîche



Main Courses

GRILLED
FORKBEARD FISH FILLETS
Seasonal Steamed Vegetables
with Oregano Butter and
Green Sauce

FRIED COD
Onion, Herbs, and Extra Virgin
Olive Oil

PORK TENDERLOIN WITH HAM
Rosemary Potatoes and
Port Wine Sauce

BRAISED BEEF CHEEKS
Mashed Potatoes and
Red Wine Sauce

TURKEY BREAST WITH
HONEY AND CLOVE
Red Cabbage and Brussels
Sprouts

VEGETABLE MILLE-FEUILLE Crème Fraîche with Saffron

desserts

Red Fruit Cheesecake
Chocolate Duo Mousse
Crème Catalane
Classic Tiramisu
Sliced Fresh Fruit
Caramel Cake with White
Chocolate Ganache



prices & conditions

€87.00

PER PERSON

from 12 years and older

AGES 3 TO 11
50% of the adult price
AGES 0 TO 2
Free

All taxes included.

DRINKS INCLUDED

White and red wine from our selection, soft drinks, mineral and sparkling water, coffee, and tea.

DINNER STARTS AT 8.00 PM

RESERVATIONS

geral@antilliahotel.com



