

Christmas TASTING menus



menu I

Couvert

Bread, Herb Butter, Green Olive
Tapenade and Beetroot
Hummus

Amuse Bouche

Chicken Liver Terrine

Sweet Bread, Caramelized
Hazelnuts and Port Wine Gel

Seared Swordfish

Sweet Potato, Spinach, Confit
Garlic and White Wine Sauce
or

Beef Tenderloin Tournedos

Duchesse Potatoes, Roasted
Root Vegetables and Red Wine
Sauce

Dessert

Dark and White Chocolate Duo





menu II

Couvert

Bread, Herb Butter, Green Olive
Tapenade and Beetroot Hummus

Amuse Bouche

Tuna Carpaccio

Sweet Potato, Arugula, Pine Nuts
and Lemon

Baco Creamy Fish Soup

Confit Codfish

Colcannon Potato, Broccoli,
Almonds and Bisque

Veal Saltimbocca

Fondant Potato, Prosciutto, Sage,
Confit Carrot and Port Wine Jus

Creme Brûlée

Red Berry Gel, Hazelnut Crumble,
and Vanilla Ice Cream

prices & conditions

MENU I | MENU II

35.00€ per person | 43.00€ per person

DRINKS SUPPLEMENT INCLUDED

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

OTHER INFORMATION

Menus available from November 10 to December 23 for groups of more than 10 people.

Reservations: diogo.soares@ciproturhotelgroup.com

Reserve with, at least, 4 days in advance.

All taxes included.

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RESTAURANTE