

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

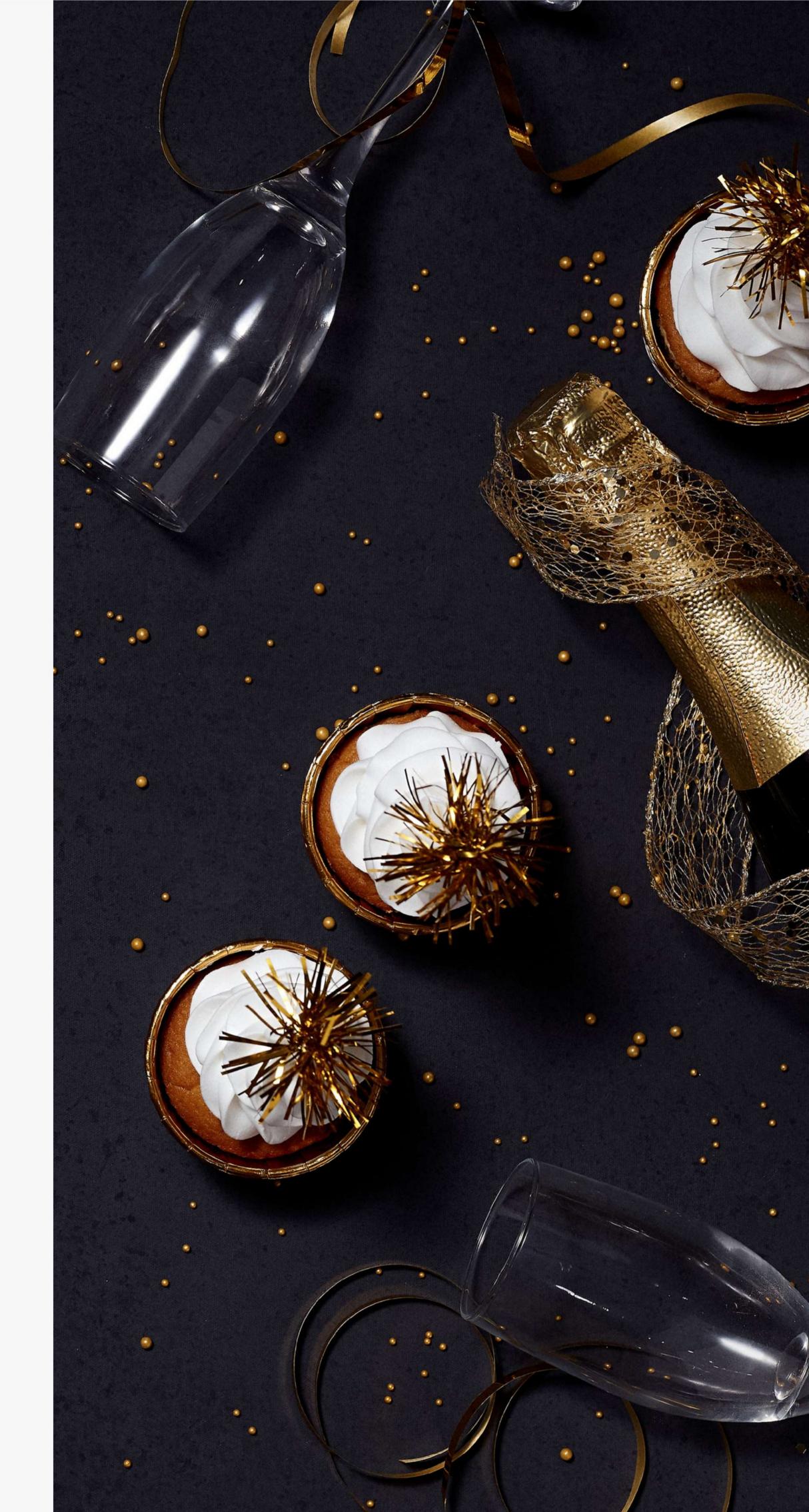
Braised Beef Cheeks
Mashed Potatoes and
Red Wine Sauce

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 FROM 3 TO 11 50% of the adult price

AGES FROM 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

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