

# MENU

Welcome Drink

## COUVERT

Bread, Tomato Confit Butter, Marinated Olives, Sheep's Cheese with Organic Honey

## STARTER

Chef's Salad (Green Leaves, Cherry Tomato, Olives and Feta Cheese)

Smoked Salmon with Cream and Citrus

Caldo Verde, Corn Bread, Slice of Smoked Sausage

Mushroom and Serra da Estrela Cheese Mini Pies

## MAIN COURSE

Roasted Cod, Jacket Potatoes, Sautéed Greens

Minho-style Cod (Loin with Fried Potatoes and Onion Stew)

Low-Temperature Cooked Croaker, Poached Egg and Coriander

Sea Bass Fillet, Mashed Potatoes and Sautéed Vegetables

Portuguese-style Steak, Fried Potatoes and Sautéed Vegetables

Marrare-style Steak with Fried Potatoes

Chicken Supreme with Spinach and Goat Cheese, Linguini with Pesto Sauce

Iberian Pork Tenderloin, Plum Compote, Potato Gratin

Truffled Mushroom Lasagna (veg)

Vegetable Gratin (veg)

## DESSERT

Toucinho do Céu (Traditional Dessert Crafted from Sugar, Almonds and Egg Yolks)

Chocolate Mousse

Rice Pudding

Wine-Poached Pear

Assorted Fruits

## DRINKS

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Welcome Drink, Couvert, Starter, Main-Course, Dessert, Water, Coffee/Tea

60€ PER PERSON