



MENU DE JANTAR DE FIM DE ANO NEW YEAR'S EVE MENU

31 de Dezembro de 2021 December, the 31st, 2021

Bebida de boas-vindas Welcome drink

Pão alentejano, manteiga artesanal e azeite São Lourenço do Barrocal

Artisanal bread, artisanal butter and São Lourenço do Barrocal olive oil 🌿✓

Terrina de perdiz com salada de legumes crocantes da nossa horta

Partridge terrine with crunchy vegetables salad from our garden

Bisque de carabineiro

Scarlet shrimp bisque

Robalo de mar com açorda de camarão e citrinos

Wild sea bass with shrimp and citrus 'açorda' 🌿

Menta, lima e maracujá

Mint, lime and passion fruit

Lombo de novilho com gratinado de batata, trufas e túberas e molho de cogumelos

Our veal loin with potato gratin, truffles and 'túberas' and mushroom sauce 🍄

Chocolate branco, mousse de framboesa e redução de vinho tinto São Lourenço do Barrocal

White chocolate, raspberry mousse and São Lourenço do Barrocal red wine reduction 🍷

A ACOMPANHAR O JANTAR TO ACCOMPANY THE DINNER

Vinhos São Lourenço do Barrocal Reserva branco e tinto

São Lourenço do Barrocal Reserve white and red wines

Refrigerantes

Soft drinks

Águas (com e sem gás)

Water (still and sparkling)

Café e Chá

Coffee and Tea

FELIZ ANO NOVO 00:00 HAPPY NEW YEAR

12 Passas para 12 Desejos

12 Raisins for 12 Wishes

Champanhe

Champagne

✓ **Vegetariano** Vegetarian · 🌿 **Com Glúten** With Gluten · 🍷 **Com Lactose** With Lactose

São Lourenço do Barrocal



PEQUENO-ALMOÇO TARDIO E BRUNCH DE ANO NOVO

NEW YEAR'S DAY LATE BREAKFAST AND BRUNCH

1 de Janeiro de 2022 January, the 1st, 2022

Pequeno-almoço servido entre as 08:30 e as 12:00

Breakfast served between 8:30 AM and 12:00 PM

Brunch servido entre as 12:00 e as 14:00

Brunch served between 12:00 PM and 02:00 PM

CONTINENTAL

Seleção de pães artesanais (trigo, centeio e sem glúten) e croissants

Selection of artisanal breads (wheat, rye and gluten free) and croissants 🌾✓

Padinhas, bolos e bolachas caseiras Homemade regional 'padinhas', cakes and cookies 🌾✓

Manteiga de vaca Cow butter 🥛✓

Compotas de fruta Fruit jams ✓

Mel de Monsaraz Honey from Monsaraz ✓

Queijos fresco de cabra artesanal, curado de ovelha, curado de cabra, e curado de vaca Alavão

Fresh goat artisanal cheese, cured sheep cheese, cured goat cheese, and cured Alavão cow cheese 🥛✓

Fiambres de porco e de peru Pork and turkey hams

Presunto de bolota de cura 18 meses, paio do lombo de porco bolota e paiola

Smoked cured ham aged 18 months, acorn-fed pork loin sausage and traditional Portuguese sausage

Fruta da época Seasonal fruit ✓

À CARTA À LA CARTE

Granolas biológicas Organic granolas 🌾✓

Iogurtes biológicos (com e sem lactose) Organic yoghurts (including lactose free) 🥛✓

Panquecas com doce de frutos vermelhos e nata batida

Homemade pancakes with forest berries jam and whipped cream 🌾🥛✓

Panquecas com mel e banana Homemade pancakes with local honey and banana 🌾🥛✓

Ovos à Alentejana Poached eggs in Portuguese tomato sauce ✓

Omelete de ervas frescas da horta Omelette with fresh herbs from our garden ✓

Ovos estrelados Fried eggs ✓

Ovos mexidos Scrambled eggs 🥛✓

Frittata de claras com legumes Egg whites frittata with vegetables ✓

Ovos escalfados com paprica e abacate sobre torrada de pão alentejano

Poached eggs with paprika and avocado on Alentejo toasted bread 🥛🥛✓



BRUNCH

Ovos à Alentejana Poached eggs in Portuguese tomato sauce ✓

Ovos mexidos com túberas Scrambled eggs with 'túberas' truffles ✓

Ovos escalfados com abacate e presunto crocante Poached eggs with avocado and crunchy smoked cured ham

Salada de lentilhas, abóbora, romã e queijo fresco Lentils, pumpkin, pomegranate and fresh goat cheese salad 🥗

Salada de folhas verdes, pêras e nozes Green leaves, pears and walnuts salad

Queijo assado com trufas Roasted cheese with truffles 🥗

Espadarte grelhado, puré de aipo, salada de agrião e piso de coentros

Grilled swordfish, celery purée, watercress salad and coriander pâté 🥗

Vitela em crosta de ervas e mostarda, abóbora assada e espinafres

Our veal with herbs and mustard crust, roasted pumpkin and spinach 🥗

Tofu, alho francês grelhado, puré de cenoura assada e molho de poejo

Tofu, grilled leek, roasted carrot purée and pennyroyal sauce ✓

Rabanada com molho de baunilha e gelado de leite de cabra

Sweet French toast with vanilla sauce and goat milk ice cream 🥗

Leite creme de alecrim com sorbet de tangerina

Rosemary crème brûlée with tangerine sorbet 🥗

Salada de fruta em calda de menta e poejo

Fruit salad in mint and pennyroyal syrup

BEBIDAS BEVERAGES

Vinhos São Lourenço do Barrocal Reserva branco e tinto

São Lourenço do Barrocal Reserve white and red wines

Sumos naturais da época Freshly squeezed seasonal fruit juices

Águas com e sem gás Still and sparkling water

Cafés, chás e chocolate quente Coffee, tea and hot chocolate

✓ **Vegetariano** Vegetarian · 🥗 **Com Glúten** With Gluten · 🥗 **Com Lactose** With Lactose

Preço por pessoa 380 Price per person 380

Crianças: dos 0-4 anos grátis; dos 5- 12 anos 190

Children: from 0 to 4 years old free; from 5 to 12 years old 190

Iva incluído à taxa em vigor VAT included