



*Menu*  
CHRISTMAS

**Couvert**

Traditional "broa de milho" . confit garlic & potato croquette . tarragon mayonnaise . fresh goat cheese from Sagres . port wine & "flor de sal" butter

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**Starter (select one)**

apple & chestnut velouté . crispy "pata negra" . coriander sprouts

Or

Lily fish carpaccio . passion fruit cream . pomegranate . coriander sprout . puffed rice . green oil

Or

Roasted heritage beetroot . quail egg . toasted nuts . orange gel . fresh goat cheese . butternut squash cream . greens from our farm

Or

Dry aged sirloin tartare . capers . black olives . spring onion . horseradish cream . quail egg yolk

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**Main (select one)**

Lamb tenderloin . hazelnut crust . green gnocchi . caramelized carrot . port wine & zimbro sauce

Or

Wood-fired turkey . chestnut purée . chard . thyme & orange sauce . roasted leek . pomegranate

Or

Grilled pak choi . celeriac root cream . vegan chèvre . pomegranate . orange . sweet potato chips

Or

Stone bass fillet . roasted leek . cilantro béchamel . champagne & caviar sauce . crispy kale

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**Dessert (select one)**

**Bûche de natal**

White chocolate mousse . pistachio dacquoise . raspberry coulis

Or

**Casa Mãe Frozen Brûlées**

Orange & ginger

Or

**Casa Mãe Profiteroles**

Choux au craquelin . apple & ginger cream . crème anglaise

75€ p.p