

Menu Sugestão

Almoço e Jantar (semana de 19/05 a 24/05)

Entrada – Salada de presunto e queijo brie com creme balsâmico e tomate cherry

Peixe – Caril de pescada e camarão com arroz basmati

ou

Carne – Trougha de lombinho de porco com cebolada de porto tinto
e arroz cremoso de enchidos

Sobremesa – Bolo brigadeiro com gelado de caramelo

- Menu simples 25,00€ pp - Entrada, peixe OU carne, sobremesa

- Menu composto 35,00€ pp - Entrada, peixe OU carne, sobremesa,

1 copo de vinho (branco ou tinto) ou cerveja, água sem gás 0,50cl, 1 pão, azeite

Suggestion Menu

Lunch and Dinner (week 19/05 to 24/05)

First course – Brie cheese and ham salad with balsamic cream and cherry tomato

Fish – Hake and shrimp curry with basmati rice

OR

Meat – Pork tenderloin in brick pasta with port wine onion and sausages risotto

Dessert – Chocolate cake with caramel ice cream

- Simple menu 25,00€ pp - First course, fish OR meat, dessert

- Composed menu 35,00€ pp - First course, fish OR meat, dessert,

1 glass of wine (white or red) or beer, still water 0,50cl, 1 bread, flavoured olive oil