

Incomum

by Luis Santos

• RÉVEILLON •

Welcome Drink

Dióspiro Assado com Azeitão e Nozes
Roasted Persimmon with "Azeitão" Cheese and Nuts

Terrina de Foie Gras e Cogumelos de Sintra
Foie Gras and Mushrooms from Sintra Terrine

Carpaccio de Camarão no seu Sabayon
Shrimp Carpaccio on its Zabaione

Tamboril e Amêijoas com Puré de Bouillabaisse
Monkfish and Clams with Bouillabaisse Purée

Bochecha de Vitela Confitada sobre
Cevadoto com Aipo
Confit Beef Cheek on Barleyotto with Celery

Gelado de Roquefort e Compota de Frutos Vermelhos
com Pimenta Rosa

*Roquefort Ice-Cream and Red Fruits Jam with
Pink Peppercorn*

Pudim de Côco, Ananás Marinado,
Ganache de Chocolate 70% e Coulis de Maracujá

*Coconut Pudding, Marinated Pineapple,
70% Chocolate Ganache and Passionfruit Coulis*

00H
Passas e Espumante
Sparkling Wine and Raisins

Menu: 90€/Pax