



## Menu Reveillon

Assorted Canapés: salmon, shrimp tandoori, magret de canard,  
foie gras with crispy banana

Trilogy of the sea: lacquered scallop, crab,  
lobster and calamari foam & orange sauce

Tiger prawn with rocket rissoto,  
Shimeji & cantharel mushrooms, seafood coulis

Lemon sorbet

Barrosã Veal tournedos in a bed of green asparagus &  
port wine sauce, stuffed cornucopia with sweat potato mousse  
& pumpkin

Chestnut and merengue tart, pear biscuit with  
figue ice-cream and almond tile

### **Drinks included**

White and red Reserve wines, mineral waters, soft drinks, draft beer &  
national drinks until 04:00 AM

*2019 Champagne “Palmer & Co”*

Buffet from 02:00 AM:

*Hot chocolate, “bolo-rei”, “caldo verde” com corn bread,*

*International cheese plate with toasts,*

*fresh fruits & dessert buffet*

December 31st 2018

**ALÍSIOS HOTEL**

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