



WEDDING



MENU



WELCOME

*SPARKLING WINE | WHITE WINE | RED FRUITS SANGRIA
ORANGE JUICE AND | ASSORTED CANAPÉS*

ENTRADAS

*SEASONAL SALAD WITH DRY FRUITS
ROASTED TOMATO SOUP, POACHED EGG AND CROUTONS
“AZEITÃO” PUF WITH RED WINE BOILED PEAR AND SEASONAL SALAD
MARINATED CODFISH WITH CRUSHED POTATOES, GARLIC AND A CORIANDER OLIVE OIL
VEAL CARPACCIO, PARMESAN CHIPS, GREEN APPLE, BABY TOMATOES AND SEASONAL SALAD*

PEIXE

*FISH ROLLS WITH VEGETABLES MILLE FEUILLE AND COUSCOUS
FENNEL STUFFED SEABASS, WITH MASHED POTATOES, TOMATO VINAIGRETTE AND RED ONION
CODFISH LOIN AND CRISPY CORN BREAD, CORIANDER OLIVE OIL AND PENNYROYAL CREAMY BREAD*

CARNE

*PORK NECK, “GRATIN” POTATO AND GREENS
ROASTED GUINEA FOWL BREAST WITH CHÈVRE, RICE AND VEGETABLES
DUCK LEG CONFIT WITH HERBS CARBONARA AND ORANGE*

OPÇÕES DE VEGETARIANO

*RISOTTO PUMPKIN WITH CHIPPED ALMONDS
EGGPLANT STUFFED WITH VEGETABLES*

SOBREMESA

ONE OPTION OR DESSERT BUFFET

PRICE ON REQUEST



THANK♥ YOU