

2025

festive season

NEW YEAR'S EVE GALA DINNER

19h30 welcome cocktail with violinist

Oyster station, cured salmon blini, tuna tartare and crunchy seaweed, beef and foie gras croquette

20h00 dinner with live music - violinist

COLD STARTER

Octopus terrine, sweet potato, tomato, parsley

HOT STARTER

"Carabineiro" shrimp, "xarém", algae

FISH

Seabass, "Carolino" rice, bivalves, coriander

MEAT

Beef loin, truffle, wild mushrooms, salsifi

DESSERT

Raspberry, chocolate, hazelnut

PETIT FOURS

24h00 flute of sparkling wine, raisins and fireworks

00h15 live music with DJ

01h00 supper

"Caldo verde", suckling pig sandwich

Beef sandwiches in "bolo do Caco"

Cheese and charcuterie board