

# FLOWER DINNER

JANTAR DA FLOR

18.05 | 19:00

## MENU

### AMUSE BOUCHE

**Mini chicken and sesame skewers with mint sauce**  
Mini espetada de frango e gergelim com molho de menta

### STARTER | ENTRADA

**Cottage cheese puff pastry with walnuts and mango chutney**  
Folhadinho de queijão com noz e chutney de manga

### FISH | PEIXE

**Sea bream, cauliflower veloute, sautéed mushrooms, fine herb jelly**  
Tranha de pargo, aveludado de couve-flor cogumelos salteados, geleia de ervas finas

### PALATE CLEANSER | TIRA-GOSTO

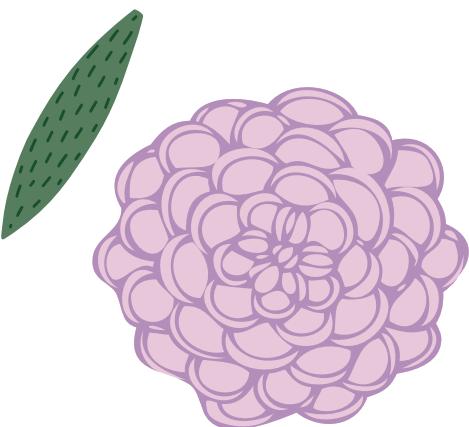
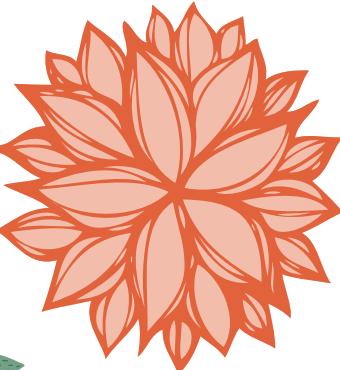
**Strawberry Slush with gin**  
Granizado de morango com gin

### MEAT | CARNE

**Low temperature roast beef, sweet potato mousse, sautéed baby vegetables, red wine sauce**  
Carne de novilho assada a baixa temperatura, mousse de batata-doce, legumes baby salteados, molho de vinho tinto

### DESSERT | SOBREMESA

**Lemon meringue tart**  
Tarte de limão merengada



### DRINKS INCLUDED | BEBIDAS INCLUÍDAS

Drinks included: mineral water, selected wines white and red / soft drinks / beer and coffee

Água mineral, vinho branco e tinto (seleção da casa) / refrigerante / cerveja e café

**29€**

for guests on half board basis  
hóspede em regime meia pensão

**39€**

for guests on bed and breakfast basis  
hóspede em regime pequeno-almoço