Réveillon Dinner Menu



APERITIF SERVED AT THE BAR

- Trás-os-Montes Prosciutto cut by cook
 - Prawn cakes with creole sauce
 - Partridge pies with raisins
 - Three cheeses mini quiche
 - "Serra" cheese gratin cones
 - Mini stuffed mushrooms
 - Peruvian Ceviche
- Smoked salmon blinis with dill and fennel cream
 - "Alheira" sausage M«mille feuille
 - Somked duck breast

DRINK SELECTIONS

- Wine Selection from our Cellars
- Classic Cocktail Selection Cosmopolitan, Manhattan,
 - Kir Royal, Sidecar
 - Water, juices and soft drinks
 - Coffee and Infusions



DINNER MENU

Greetings from the Chef

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Shrimp and lobster risotto with saffron and lime basil
Quinta da Lixa Brut Sparkling Wine

- Grouper tenderloin with pine nuts on a bed of vegetables and flavored with morrilles mushrooms
 - Colinas do Avesso "Coleção Privada" MV16-20, Reg. Vinhos Verdes

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- Mirandesa veal with fresh foie gras chips, black truffle sauce and Cognac
 - Kopke São Luiz Reserva 2019, DOD Douro

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- Red fruit panacotta with Callebut chocolate
 - Kopke Late Bottled Vintage Port

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AT OOHOO

- Quinta da Lixa Brut Rose Sparkling Wine and raisins







- National cheeses selection with breads and toasts
 - Portuguese convent made sweets
 - Apfelstrudel with vanilla sauce
 - Mousses in verrines
 - Macarrons
 - Sliced Fresh Fruit



OPEN BAR

Whisky, Aged Brandy, Bailey's, Vodka, Gin, Rum



SUPPER

- "Cação" broth with fresh coriander
 - Mini pork steak sandwiches
- Mini "leitão" suckling pig sandwuiches

PARTY

A revival of the 80s and 90s that promises a night to remember and celebrate the arrival of the new year with lots of music and fun.



Booking Conditions

Per person: 160,00€

Children:

From 0 to 3 y.o - free of charge

From 4 to 11 y.o: Special Menu: 60,00€

For groups with more than 10 adults -

5% discount

Discounts are not accumulative

Reservations:

+351 255 143 100 reservas@monverde.pt www.monverde.pt



