

**OUT  
WITH  
THE OLD  
BRING  
IN THE  
NEW!**

**31/12**

**WELCOME DRINKS - LOBBY**

**DRINKS**

Aperol Spritz  
Sparkling wine  
White, red and rosé wine  
Gin & Tonic

**APPETISERS**

Oysters with lemon pearls  
Smoked salmon and cream cheese blinis  
Mini beef tartare cones  
Greek tartlet (V)  
Chicken and teriyaki yakitoris

**DINNER - POT&PAN**

**AMUSE-BOUCHE**

Red prawn with potato mille feuille and quail egg

**STARTERS**

Veal carpaccio with parmesan shavings  
and white truffle spheres  
*Muros Antigos Alvarinho*

**FISH**

Cured codfish with pil-pil sauce and pea stew  
*White M.O.B. Lote 3*

**MEAT**

Rack of lamb with mushroom tapenade, sweet potato  
purée, baby vegetables and beef jus  
*Red Vallado Superior*

**DESSERT**

Three chocolate semifreddo  
*Niepoort LBV*

**€180**

V. Vegetarian

Let us know if you have any allergies, intolerances or food preferences. Price per person.  
Includes wine pairing, water, soft drinks, beer, coffee and tea. VAT included.

**Payment: 100% deposit at the time of booking. Cancellation: In the event of cancellation up to 15 days before the event, 50% of the deposit is refundable. If you cancel within 15 days of the event, 100% of the cancelled booking will be charged. Let us know if you have any allergies, intolerances or food preferences.**