

**OUT  
WITH  
THE OLD  
IN WITH  
THE  
BOLD!**

## **31/12 - DINNER - POT&PAN - 7:30PM**

### **AMUSE-BOUCHE**

Crystal-clear bread and wagyu beef

*Espumante Hehn Rosé Bruto*

### **STARTER I**

Lobster with avocado cream, chawanmushi  
and caviar

*Soalheiro Sauvignon Blanc Alvarinho*

### **STARTER II**

Foie gras and pistachio terrine  
with onion jus

*Guri Gentil*

### **FISH**

Sea bass stew with bisque  
and purple prawns

*Indiegente*

### **PALATE CLEANSER**

Citrus and verbena granita

### **MEAT**

Slow-braised beef cheek with mille-feuille  
potatoes and black truffle

*Roquette e Cazes*

### **DESSERT**

Royal Dubai

*Fonseca 20 anos*

### **PETIT-FOURS**

Selection of mignardises

**€300**

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.**