

# **NOTES** *of* **NOVA**

**APRIL 14TH**

**A UNIQUE MENU CREATED TO GO WITH  
BOSSA NOVA AND PAIRED WITH FLADGATE  
WINES.**

**STARTER**

Beetroot carpaccio with goat's cheese and  
pistachios

*Paired with Graça da Pedra Alvarinho*

**MAIN COURSE**

Sea bass with cauliflower textures and a  
Sparkling Wine and saffron sauce

*Paired with Royal Palmeira Loureiro*

&

Duck breast with celery purée and seasonal  
vegetables

*Paired with Bella Cabernet Franc*

**DESSERT**

Chocolate with peanuts and salted caramel

*Paired with Fonseca 20 Year Tawny*

**€47**

Let us know if you have any allergies, intolerances or food  
preferences. Price per person. Wine pairing included.  
By reservation. VAT included.