

**Noite Francesa – French Night**  
**Quinta 23 de Junho / Thursday June 23<sup>th</sup>**



**MENU TABLE D'HÔTE**

Vichyssoise - Amêndoa, alho francês crocante (G)  
Vichyssoise - Almond, crunchy leek  
ou/or

Salada de pêra, noz, Roquefort

Molho de mel, azeite, mostarda Dijon (N) (G)

Pear Salad, nuts, Roquefort cheese

Honey, olive oil and Dijon mustard sauce (N) (G)

ou/or

Vieira braseada

Puré de ervilha

Molho de champanhe (G)

Braised Scallop

Pea purée

Champagne sauce (G)

ou/or

Terrina de fígado de pato

Cogumelo paris, misto de folhas verdes

Redução de Cointreau

Duck liver terrine

Paris mushroom, mixed green leaves

Cointreau reduction

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Linguado com camarão

Batata nova salteada, espargos

Mousseline de funcho (G)

Fillet of sole with prawn

Sautéed new potato, asparagus

Fennel mousseline (G)

ou/or

Bife Bourguignon – Guisado de carne vaca, cebola, cogumelos, bacon, cenoura

Puré de batata (G)

Beef Bourguignon - Beef stew, onion, mushrooms, bacon, carrot

Potato puree (G)

ou/or

Peito de pato assado

Batata nova, ratatouille

Molho de frutos vermelhos (G)

Roasted duck breast

New potato, ratatouille

Red fruits sauce (G)

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Mil-folhas

Creme de baunilha

Puff pastry

Vanilla cream

ou/or

Crepe Suzette – Crepe flambeado com laranja e Gran Marnier

Crepe Suzette – Flambéed crepe with orange and Gran Marnier

ou/or

Tarte Tartin de maçã

Apple tarte Tartin

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Café / Coffee

3 pratos / 3 courses 37.00 euros

2 pratos / 2 courses 29.50 euros

IVA Incluído / VAT Included