



**RÉVEILLON MENU &  
NEW YEAR BRUNCH  
QUINTA DAS LÁGRIMAS**



31.12.2023

## RÉVEILLON MENU

### MENU

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Amuse-bouche

Foie gras, gold leaf, persimmon, and champagne

Lobster, stuffed calamari, and roasted celery

Wild boar tenderloin with pistachio, truffle and morels mushrooms

Caramelized mille-feuille, pineapple from the Azores, coconut and caipirinha

Petit- Fours

At 00h Sparkling wine & Raisins

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Wine paring included sommelier choice.



23  
24



01.01.2024

# NEW YEAR BRUNCH

## CONTINUED BREAKFAST:

Cold meats; scrambled eggs; bacon; Provencal tomato, cheeses; sausages; beans; sliced cake; yogurts; cereals, selection of breads and croissants

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## ENTRADAS / SALADAS

Symphony of salads  
Smoked ham  
Traditional fritters  
    Rissols, croquetes, cod pastries  
Cockles with leek cream  
Quinoa salad with orange and quail  
Meat in bread Portuguese style  
Asparagus salad and olives  
National cheeses  
Swordfish carpaccio with lime Octopus fritters  
Stuffed crab  
Pizza  
Smoked salmon with capers and sour cream  
César salad

23  
24

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## MAIN DISHES

Roasted peppers, ginger and mussel cream  
Spinach, ricotta and basil gnocchi  
Sea bass, prawns, chestnut rice and fennel  
Beef fillet, pineapple with cinnamon and roasted potatoes

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## DESSERTS

Tiramisu  
Wild fruits cheesecake  
Chocolate brownie and e toffee  
Sliced fruit  
Crème Brulée  
Almond Pie  
Chocolate mousse  
Cottage cheese and honey pie  
Ring-shaped cake



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Drinks included – (white and red wine hotel selection, waters, soft drinks and coffee)