BLUE
BISTROT

CHRISTMAS EVE DINNER

AMUSE-BOUCHE

CRISPY *ALHEIRA* CROQUETTES
with black garlic emulsion and green apple

STARTER

CREAM OF MUSHROOM SOUP
with confit egg yolk and crispy cornbread

FISH

LOW-TEMPERATURE COD
with crushed potatoes, caramelised onion and crispy cornbread

MEAT

BEEF CHEEK BRAISED IN PORT WINE
with celeriac purée, roasted baby carrots and crispy kale

DESSERT

ABADE DE PRISCOS PUDDING
with cinnamon and roasted pineapple

BEVERAGES

Mineral water, juices, soft drinks, sparkling wine, white and red wine selected by our sommelier, Port Wine, coffee and tea

€95 PER PERSON

Children up to the age of 11 get 50% off. VAT included. Payment: 100% deposit at the time of booking. Cancellation: In the event of cancellation up to 10 days before the event, 100% of the deposit is refundable. If you cancel within 10 days of the event, 100% of the cancelled booking will be charged. Let us know if you have any allergies, intolerances or food preferences.