BLUE
BISTROT

NEW YEAR'S EVE DINNER

AMUSE-BOUCHE

FOIE GRAS AND DARK CHOCOLATE BONBON
with reinette apple, toasted brioche and *fleur de sel*

STARTER

CRAB WONTON
with shellfish cream, coconut and ginger

FISH

ROASTED TURBOT
with creamy leek and clams barley,
in roasted fish sauce

MEAT

LOW-TEMPERATURE SHORT RIB
with roasted parsnip, mushrooms and truffle jus

DESSERT

VANILLA *RABANADA* (TRADITIONAL PORTUGUESE FRENCH TOAST)
with cinnamon ice cream and salted caramel

BEVARAGES

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

€170 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.