



MENU

24th December 2026

AMUSE-BOUCHE

Alheira Sausage & Apple Bonbon

Vegetarian Option: Goat Cheese & Apple Bonbon

STARTER

Vitello Tonnato: Thinly Sliced Roasted Veal with a Tuna and Caper Sauce, Garnished with Parsley and Olive Oil.

Vegetarian Option: Burrata with Pine Nut Pesto: Creamy Burrata, Alcochete Sea Asparagus, Pesto Sauce, Toasted Pistachios and Balsamic Reduction

FISH

Slow-Roasted Salt Cod: Cod Loin Baked at Low Temperature with Cornbread Crumble, Sautéed Turnip Greens, Rosemary Potatoes and Sautéed Vegetables

Vegetarian Option: Ricotta & Spinach Ravioli: Fresh Pasta Stuffed with Ricotta and Spinach, Tossed in Sage Butter, Parmigiano-Reggiano and Toasted Almonds

PALATE CLEANSER

Tangerine & Sparkling Wine Sorbet

MEAT

Stuffed Turkey Leg: Turkey Leg Filled with Chestnuts, Mushrooms and Bacon, Served with Potato and Celeriac Purée, Baby Carrots and Thyme Turkey Jus

Vegetarian Option: Stuffed Portobello with Creamy Mushroom Risotto: Portobello Mushroom Filled with Wild Mushroom Risotto, Parmigiano and Roasted Vegetables

DESSERT

Dulce de Leche Soufflé with Mango Sorbet

CHILDREN'S MENU

Starter: Mini Tomato & Mozzarella Bruschetta: Crispy Bread, Cherry Tomatoes, Mozzarella, Fresh Basil and Olive Oil

Main Course (choose one option)

Spaghetti Bolognese

Chicken Escalope with Rice and French Fries

Breaded Fish Fillet with Sautéed Vegetables and Rice

Dessert: Chocolate Brownie with Vanilla Ice Cream

DRINKS INCLUDED

Still and sparkling water. Beer, soft drinks and juices (2 drinks per guest), white and red wine (1 bottle per 2 guests)

65,00€

per person

RESERVATIONS AND INFORMATION: **RESERVAS@STAYUPON.COM**