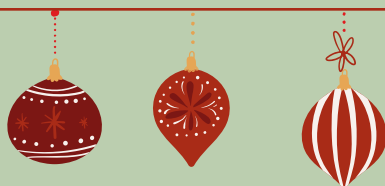




STAY
BY UPONLISBON

MENU

24TH DECEMBER 2026



AMUSE-BOUCHE

Blinis with cream cheese, ham and chives

STARTER

Seared scallops, parsnip purée, braised fennel, caramelized orange and noisette butter sauce

FISH

Brioche bread, flaked cod "Queimada" onion mayonnaise, São Jorge cheese, crispy cornbread crumbles with parsley, baby spinach, extra virgin olive oil flavored with garlic and parsley, served with homemade potato chips
Refreshment drink

MEAT

Brioche bread, shredded goat, buttery Serra da Estrela cheese, red onion and Port wine jam, crispy ham, roasted garlic mayonnaise and arugula

DESSERT

French toast reinvented: Caramelized brioche, vanilla custard, cinnamon ice cream, almond crumble, candied orange, cinnamon powder

VEGETARIAN OPTION

AMUSE-BOUCHE: Bean croquette with sun-dried tomato and truffle mayonnaise

STARTER: Portobello mushroom, carrot and lemongrass cream, mashed potatoes, sliced almonds and balsamic vinegar reduction

FIRST COURSE: Marinated tofu burger, beetroot brioche bun, grilled broccoli, chicory, red onion pickles with roasted garlic and curry mayonnaise

Refreshment drink

SECOND COURSE: Mushroom and grilled asparagus pie

DESSERT: French toast reinvented: Caramelized brioche, vanilla custard, cinnamon ice cream, almond crumble, candied orange, cinnamon powder

CHILDREN'S MENU

STARTER: Vegetable soup

FISH: Panko-breaded hake fillet burger, iceberg lettuce, flamengo cheese, lemon mayonnaise, and carrot and cucumber sticks
or

MEAT: Brioche bun, beef burger, cheddar cheese, crispy bacon, tomato compote, and iceberg lettuce

DESSERT: Chocolate mousse cake

DRINKS INCLUDED: Still and sparkling water, soft drinks and beer (2 per person), white and red wine (1 bottle for 2 people), coffee

60,00€

per person

30.00€/per child (ages 4-10)