

CELEBRA
L'AMORE
SPECIALE SAN VALENTINO

GRANDE REAL
VILLA ITÁLIA

HOTEL & SPA
CASCAIS

AMUSE-BOUCHE

Ostra fresca da ria com yuzu
Fresh estuary oyster with yuzu

Peixe, moluscos, crustáceos
Fish, molluscs, crustaceans

ANTIPASTO

**Consommé de lavagante, chantarelles
e ovas de salmão selvagem**

Lobster consommé with chanterelles
and wild salmon roe

Ovo, aipo, peixe, crustáceos
Egg, celery, fish, crustaceans

PESCE

**Salmonete em caldo de crustáceos com
agnolotti de gamba viola e noisette de couve flor**

Red mullet served in shellfish broth with purple
prawn agnolotti and cauliflower in browned butter

Glúten, lactose, ovo, aipo, peixe, crustáceos, sulfitos
Gluten, lactose, egg, celery, fish, crustaceans, sulphites

CARNE

**Lombo de vitela alla gricia, échalota em puré,
batata trufada e espargos com salva**

Veal loin alla gricia, puréed shallots,
truffled potatoes and sage-infused asparagus

Glúten, lactose, aipo, sulfitos
Gluten, lactose, celery, sulphites

DESSERT

**Chocolate branco, baunilha de Madagáscar,
morango e fava tonka**

White chocolate, Madagascan vanilla,
strawberry and tonka bean

Glúten, lactose, ovo, frutos de casca rija
Gluten, lactose, egg, nuts

Quinta da Alorna Arinto & Chardonnay, Branco, Tejo
Crasto, Tinto, Douro

