

NEW YEAR'S EVE MENU



AMUSE-BOUCHE

*Crispy prawns with mango, peanuts
and vegetables cannelloni*

STARTER

*Oxtail ravioli with Madeira wine
and 24-month Azores cheese*

MAINS

Flounder with creamy clam rice and herbs

*Beef tenderloin with truffle bearnaise sauce,
mushrooms and confit potatoes*

DESSERT

Passion fruit and raspberry millefeuille

DRINKS

*Mineral waters, juices, soft drinks, sparkling,
white and red wine of the sommelier's
choice, coffee and tea*



€ 135

Price 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 15 days before the event, 50% of the deposit is
refundable. If you cancel within 15 days of the event, 100% of the cancelled
booking will be charged. Let us know if you have any allergies, intolerances
or food preferences.

BLUE

BISTROT