



PARRI
NATURAL

NEW YEAR'S EVE
MENU

150€* pp

with a glass of champagne on arrival

*Beverage are not included

HAPPY NEW YEAR
2021

MENU

AMUSE-BOUCHE

ATLANTIC KING CRAB CAKE | BOLINHO DE CARANGUEJO

STARTERS | ENTRADAS

CHOOSE FROM | À SUA ESCOLHA

BEEF CARPACCIO, ENOKI MUSHROOMS, PARMESAN FOAM & HERBS
CARPACCIO DE VITELA, COGUMELOS ENOKI, ESPUMA DE PARMESÃO & ERVAS

BUTTER POACHED LOBSTER, CREAMY PARSNIP PURÉE, SEARED PALM HEART & CRISPY PANCETTA
LAGOSTA COZIDA, PURÉ DE PASTINACA, PALMITO GRELHADO & PANCETTA CROCANTE

SEARED TUNA, CARROT TEXTURE & MISO GREEN BEANS
ATUM SELADO, TEXTURA DE CENOURA & MISO DE FEIJÕES VERDES

GRILLED PALM HEART, AVOCADO, GRAPEFRUIT WITH RED ONION PICKLE (V)
PALMITO GRELHADO, ABACATE, TORANJA & PICKLES DE CEBOLA ROXA

MAIN COURSE | PRATO PRINCIPAL

CHOOSE FROM | À SUA ESCOLHA

GRILLED FILLET STEAK, SERVED WITH ASPARAGUS & TRUFFLE SAUCE
BIFE DO LOMBO GRELHADO, ESPARGOS & MOLHO DE TRUFA

HERB CRUSTED RACK OF LAMB, SERVED WITH CRISPY POTATOES & LAMB GRAVY
CARRÉ DE BORREGO COM CROSTA DE ERVAS, SERVIDO COM BATATAS ASSADAS & MOLHO GRAVY

OVEN BAKED GROUPER, SERVED WITH SWEET POTATO PURÉE & FRIED CAPERS
GAROUPA ASSADA, SERVIDA COM PURÉ DE BATATA DOCE & ALCAPARRAS FRITAS

LEEK CANNELONI STUFFED WITH WILD MUSHROOMS, SERVED WITH PARMESAN SAUCE (V)
CANNELONI DE ALHO FRANCÊS, RECHEADO COM COGUMELOS SELVAGENS,
SERVIDO COM MOLHO DE PARMESÃO

SIDES | ACOMPANHAMENTOS

TO SHARE | PARA PARTILHAR

POTATO GRATIN | CAULIFLOWER CHEESE | ROOT VEGETABLE MASH | GLAZED CARROTS | BROCCOLI WITH ALMONDS
BATATA GRATINADA | COUVE-FLORES GRATINADA | PURÉ DE VEGETAIS | CENOURAS GLAZEADAS
BROCCOLI COM AMÊNDOAS

DESSERTS | SOBREMESAS

CHOOSE FROM | À SUA ESCOLHA

PETIT GATEAU

VANILLA MOUSSE, CARAMELISED APPLE, GINGER STREUSEL WITH WHITE & DARK CHOCOLATE BOMBON
WITH CARAMEL GANACHE SERVED WITH BELGIAN CHOCOLATE & CARAMEL ICE CREAM
MOUSSE DE BAUNILHA, MAÇÃ CARAMELIZADA, STREUSEL DE GENGIBRE E CHOCOLATE BRANCO, BOMBOM DE
CHOCOLATE PRETO & GANACHE DE CARAMELO SERVIDO COM GELADO DE CHOCOLATE BELGA & CARAMELO

CHOCOLATE HAZELNUT TART | TARTE DE CHOCOLATE & AVELÃ

CHOCOLATE MOUSSE WITH HAZELNUT PRALINE, CHOCOLATE PETALS SERVED
WITH MADAGASCAR VANILLA ICE CREAM
MOUSSE DE CHOCOLATE RECHEADO COM PRALINE DE AVELÃS, PÉTALAS DE CHOCOLATE PRETO
SERVIDO COM GELADO DE BAUNILHA MADAGASCAR

NEW YORK CHEESECAKE WITH RED BERRIES

CHEESECAKE NEW YORK COM FRUTOS VERMELHOS

COCONUT & MANGO PAVLOVA | PAVLOVA DE CÔCO & MANGA

COCONUT PAVLOVA, SERVED WITH FRESH MANGO & MANGO SORBET
PAVLOVA DE CÔCO, SERVIDO COM MANGA FRESCA & SORBET DE MANGA

CHEESE PLATTER

PRATO DE QUEIJOS