



EASTER MENU

EASTER LUNCH MENU - APRIL 20TH 2025

SELECTION OF APPETIZERS TO SHARE

Marinated Tuna and Oscietra Caviar
Oysters with Apple Foam
Mini Tart of Fresh Cheese and Truffle
Crab with Citrus on Tomato, Lime, and Coriander Focaccia,
Shellfish Dentelle
100% Acorn-Fed Iberian Ham

DEGUSTATION OF STARTERS

Magret and Duck Foie Gras Terrine
Lobster, Carrot, Ginger, and Rhubarb

FISH MAIN COURSE

Sautéed Turbot with Broccoli Textures, Snow Peas, and Caviar

MEAT MAIN COURSE

Serra da Estrela Kid-Goat, Slow-Cooked at Low Temperature
for 24 Hours and Roasted, Pea Polenta, Market Vegetables
with Rosemary, and Roast Gravy

CHEESE AND BREAD SELECTION

DEGUSTATION OF DESSERTS

Chef's Selection of Mignardises

€140

Price per Person.
Drinks included.

INFO:

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