

The Albatroz Hotel

NEW YEAR'S EVE BASKETS

NEW YEAR'S EVE BASKET I (MINIMUM 2 PERSONS)

€74

Oysters (2 units per person)

Mini, Crusted Pâté, of Chicken and Foie Gras
(2 slices per person)

Boiled Shrimp (80g per person)

Marinated Scallops, Celery Puree and Melanosporum
Truffle

Slow Roasted Goat with Potatoes with Herbs
Mille-Feuilles and Vegetables

Hazelnut and Chocolate

Traditional King or Queen Cake

NEW YEAR'S EVE BASKET II €98 (MINIMUM 2 PERSONS)

Oysters (2 units per person)

Boiled Shrimp (80g per person)

Mini, Crusted Pâté of Chicken, and Plums in Port Wine
(3 slices per person)

Marinated Scallops, Celery Puree and Melanosporum
Truffle

Duck Liver, Port Wine Jelly, Green Apple Jelly,
and Dried Fruit Bread

Sautéed Sea Bass with Celery, Topinambour,
Broccoli and White Wine Sauce

Slow Roasted Goat with Potatoes with Herbs
Mille-Feuilles and Vegetables

Red Fruits

Traditional King or Queen Cake



Drinks Supplement:

A wide variety of Wines, Champagne and Sparkling Wine
at your choice available in Le Café Albatroz store.

How to order:

FOR RESERVATIONS: Please send us an email with the
menu you desire to info@thealbatrozcollection.com
or contact us at 214847380.

ORDER'S CONDITIONS: Please place your orders for New
Year's eve until **December 28th, 2024.**

TAKE-AWAY PICK-UP TIME: From 12pm to 4pm

The Albatroz Hotel

DELIVERY TAKE AWAY MENUS

Bread

Homemade Bread (Validity 48 hours)	5€
Cornbread (Validity 48 hours)	5€
Focaccia (Validity 48 hours)	6€

Seafood Special (shellfish platter)

1 Half Blue Lobster with Carrot Tajine, 4 Oysters, Crab Paste, 300g Shrimp (Validity 48 hours)	66€
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Starters

Acorn-fed Cured Black Pork Ham (Validity 48 hours)	20€
Oysters (unit) (Validity 48 hours)	3€
Boiled Shrimp (200gr) (Validity 48 hours)	14€
Grilled Chicken Caesar Salad with Bacon, Parmesan, and Golden Croutons (Validity 48 hours)	8€
Grilled Lobster Caesar Salad with Green Apple, Bacon, Parmesan, and Golden Croutons (Validity 48 hours)	37€
Marinated Scallop, Fresh Melanosporum Truffle, Celery Puree, and Lime Grate Marinated in Lemon (Validity 48 hours)	24€
Marinated Blue Lobster, Carrot and Ginger, Yuzu Gel (Validity 48 hours)	40€
Stuffed Crab with Toasted Dried Tomato Bread (Validity 48 hours)	15€
Duck Foie Gras Terrine Dried Fruit Bread Jelly with Port Wine, Green Apple Gel	18€ 22€
• 250 grams block With dried fruit bread, Port wine jelly and green apple jelly	49€ 63€
• 500 grams block With dried fruit bread, Port wine jelly and green apple jelly	93€ 110€
• 1 kg block With dried fruit bread, Port wine jelly and green apple jelly	180€ 198€
Crusted Pâté with Chicken and Duck Liver (Validity 48 hours)	7€
Mini crusted Pâté with Chicken and Duck Liver (10 slices) (Validity 48 hours)	16€
Crusted Pâté with Chicken and Plums marinated in Port Wine (Validity 48 hours)	5€
Mini crusted Pâté with Chicken and Plums Marinated in Port Wine (10 slices) (Validity 48 hours)	14€
Terrine of Magret and Duck Liver (Validity 48 hours)	15€
Codfish Fritters (unit) (Validity 48 hours)	1€
Shrimp Rissoles (unit) (Validity 48 hours)	1,2€

The dishes to be heated at your home

SOUPS:

Carrot with Orange and Ginger (1lt) (Validity 48 hours)	8€
Cream of Roasted Pumpkin (1lt) (Validity 48 hours)	8€
Cream of Chestnut (1lt) (Validity 48 hours)	16€

PRACTICAL TO HEAT IN THE OVEN:

	PER PERSON (MIN.2)	FOR 4 PAX.
Codfish in Puff Pastry with Spinach and Saffron Sauce (Validity 48 hours)	13€	40€
Salmon in Puff Pastry with Spinach and White Wine Sauce (Validity 48 hours)	13€	40€
Pithivier of Scallops, Shrimp, Leek and Porcini Mushrooms, Clam Sauce with Saffron (Validity 48 hours)	23€	84€
Beef Wellington with Seasons Vegetables and Truffled Beef Gravy (Validity 48 hours)	26€	101€
Confit Duck Thigh Pithivier with Seasons Vegetables and Truffled Gravy (unit) (Validity 48 hours)	13€	39€
Veal Cheek Pithivier with Mushroom and Carrot, Beef Gravy (unit) (Validity 48 hours)	13€	39€
Veal Sweetbread Pithivier, Melanosporum Truffle, Stewed Onion with Mushroom and Truffled Gravy (Validity 48 hours)	35€	122€

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DELIVERY TAKE AWAY MENUS

Precooked Dishes

	PER PERSON
Capon breast and leg stuffed with truffled potato millefeuille and vegetables (Validity 48 hours)	33€
Slow roast goat with mille-feuilles of potato with herbs and vegetables (Validity 48 hours)	20€
Turkey leg stuffed with chestnuts, mille-feuilles of potato with vegetables (Validity 48 hours)	17€
Slow roast rack of lamb, stewed vegetables with rosemary (Validity 48 hours)	24€
Scallop gratin with shrimp and clams (Validity 48 hours)	20€
Sauteed sea bass with vegetables, French Vitelotte potato and white wine sauce (Validity 48 hours)	26€
Sauteed turbot, textured broccoli, artichoke and white asparagus, truffled stew (Validity 48 hours)	28€
Sautéed Cod, Cabbage and Vegetable Cannelloni, White Wine Sauce (Validity 48 hours)	18€

Portuguese Cheeses

Selection of Portuguese Cheese (Validity 48 hours)	16€
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Chocolate

Blackett Port Infused Valrhona Chocolate Truffles (Albinao 85%) (Validity 48 hours)	14€
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Desserts

	INDIVIDUAL	LARGE
Valrhona Chocolate pie (Validity 48 hours)	6€	31€
Chocolate and hazelnut tart (Validity 48 hours)	6€	23€
Raspberry and vanilla cream pie (Validity 48 hours)	6€	26€
Red fruits pie (Validity 48 hours)	6€	26€
Chocolate brownie with walnut (Validity 48 hours)	6€	28€
Lemon and raspberry pie (Validity 48 hours)	6€	25€
Lemon meringue pie (Validity 48 hours)	4€	22€
Selection of petit fours, mignardises (Validity 48 hours)	2€	22€ (dozen)
IN A CUP		
Tiramisú (Validity 48 hours)		6€
Farófias with English cream (Validity 48 hours)		6€

Cakes

Apple (Validity 48 hours)	12€
Lemon (Validity 48 hours)	9€
Chocolate and hazelnut (Validity 48 hours)	13€
Spices (Validity 48 hours)	9€

How to Order:

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CONDITIONS FOR YOUR ORDER: Orders are advised at least 24 hours in advance and subject to existing stock.

DELIVERY TIMES: From 12 noon until 4pm

PAYMENT: PAYMENT IN ADVANCE BY BANK TRANSFER, OR DEBIT / CREDIT CARD AGAINST DELIVERY.

NIB - 0018 0000 07374574001 66
IBAN - PT50 0018 0000 07374574001 66

DELIVERIES: FREE DELIVERY FROM €80, AVAILABLE ONLY IN THE MUNICIPALITY OF CASCAIS.

The Albatroz Hotel

DELIVERY TAKE AWAY MENUS

Christmas Specialties

	FOR 4 PAX.	FOR 8 PAX.
Yule Log Cake – Chocolate and Hazelnut Praline (Validity 48 hours)	32€	54€
Yule Log Cake – Chocolate and Red Fruits (Validity 48 hours)	28€	52€
Yule Log Cake – Exotic Fruits and White Chocolate (Validity 48 hours)	27€	50€
Pudding Abade Priscos (Validity 48 hours)	15€	25€
Red Fruit Pavlova (Validity 48 hours)	25€	48€
Vanilla Ice Cream and Strawberries Vacherin (Validity 48 hours)	29€	52€
Paris Brest of Praline and Hazelnut (Validity 48 hours)	25€	48€
Tarte Tatin (Validity 48 hours)	22€	40€
Galette des Rois with Frangipan (Validity 48 hours)	25€	40€
		UNIT
Traditional King Cake (Validity 48 hours)		21€
Traditional Queen Cake (Validity 48 hours)		21€
Molotof (Validity 48 hours)		25€

Entremets

	FOR 4 PAX.	FOR 10 PAX.
Pistachios and raspberries (Validity 48 hours)	26€	48€
Coconut and Mango (Validity 48 hours)	26€	49€
Chocolate e praliné (Validity 48 hours)	34€	60€



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