

New Year's Eve Basket I €74 (MINIMUM 2 PERSONS)

Oysters (2 units per person)

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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 \in 98 (MINIMUM 2 PERSONS)

Oysters (2 units per person)

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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 Turbot 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:

We have a wide range of wines, champagne and sparkling wine in our shop.

How to Order:

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

CONDITIONS FOR YOUR ORDER:

You can place your orders for New Year's Eve until **December 29**th, **2025**.

PICK-UP:

Take-away orders may be collected between 12:00 PM and 4:00 PM.





Gourmet Christmas at Home Culinary Experiences to Celebrate the Season

Bread		Terrines	
(Store for up to: 48 hours)		(Store for up to: 48 hours)	
Our Bakery Bread	5 €	Magret and Duck Foie Gras Terrine with Port Wine Jelly and Wild Mushrooms (slice)	15 €
Cornbread	5 €	with Fort while Jeny and while Mushicollis (siee)	
Focaccia	6€	Duck Foie Gras Terrine (slice) with Nut Bread, Port Wine Jelly,	18 € 22 €
		and Green Apple Gel	
Starters (Store for up to: 48 hours)		Duck Foie Gras Terrine (bloco 250gr)	49 €
(Store for up to: 46 hours)		with Nut Bread, Port Wine Jelly,	63 €
Codfish Fritters (per piece)	1 €	and Green Apple Gel	
Prawn Rissoles (per piece)	1,20 €	Duck Foie Gras Terrine (bloco 500gr)	93 €
		with Nut Bread, Port Wine Jelly,	110 €
Oysters (per piece)	3 €	and Green Apple Gel	
Salmon and Whipped Cheese Mille-feuille	7 €	Duck Foie Gras Terrine (bloco 1kg)	180€
Goot Chasse and Spinesh Mills faville	8€	with Nut Bread, Port Wine Jelly, and Green Apple Gel	198 €
Goat Cheese and Spinach Mille-feuille	8€	ana Green Appie Gei	
Oxtail Pie	8€	Pâtés	
	0.0	(Store for up to: 48 hours)	
Crab Éclair with Mango Jelly	8€	Poultry and Plum Pâté in Pastry with Port Wine	5€
Caesar Salad with Grilled Chicken, Bacon,	8€	Tourity and Fidin Face in Fastry with Fort wine	3.0
Parmesan, and Golden Croutons		Mini Poultry and Plum Pâté in Pastry	12 €
		with Port Wine (10 slices)	
Couscous Salad with Grilled Vegetables	8€	Chicken and Foie Gras Pâté in Pastry	7€
Seafood Salad (Octopus, Squid, and Prawns)	10€	Chicken and Pole Gras I are in I astry	7 C
		Mini Chicken and Foie Gras Pâté in Pastry (10 slices)	16€
Octopus Salad with Red Onion and Bell Peppers	12 €		
N-41 D-:1-4 D (200)	14.0	Local Cheeses	
Natural Boiled Prawns (200gr)	14 €	(Store for up to: 48 hours)	
Crab Filling	15€	Selection of Local Cheeses	16€
with Sun-Dried Tomato Focaccia Toasts			
1000/ Dellate Theries Count Here (50-e)	20.6	Seafood Special (Seafood Platter)	
100% Bellota Iberian Cured Ham (50gr)	20 €	(Store for up to: 48 hours)	
Marinated Scallops with Fresh Melanosporum Truffle,	24 €	Half Blue Lobster with Carrot Tagine,	67 €
Celeriac Purée, and Lime Zest		4 Oysters, Crab Paste, and 300gr Prawns	
Caesar Salad with Lobster, Green Apple, Bacon,	37€	Soups	
Parmesan, and Golden Croutons	37 C	(Store for up to: 5 days)	
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Marinated Blue Lobster with Carrot,	40 €	Carrot with Orange and Ginger (1 litre)	8€
Ginger, and Yuzu Gel		Roasted Pumpkin Cream (1 littes)	9 <i>E</i>
Can of Oscietre Imperial Caviar 30gr with Blinis	75 €	Roasted Pumpkin Cream (1 litre)	8€
		Chestnut Cream (1 litre)	16€
Can of Oscietre Imperial Caviar 50gr with Blinis	115€		



Gourmet Christmas at Home Culinary Experiences to Celebrate the Season

Fresh Truffle (Store for up to: 48 hours)			Entremets (Store for up to: 48 horas)	For 4/6	For 8/10
Black Truffle (Melanosporum)		Per Gram 2 €		People 28 €	People 49 €
(minimum 10gr, subject to availability)			Coconut and Mango	28€	49 €
Oven-Ready Dishes	D D	E 4			
(Store for up to: 48 horas)	Per Pers. (min. 2)	For 4 People	Chocolate and Praline	34 €	60 €
Pithivier of Confit Duck Legs with Garnish and Truffle Jus (unit)	14 €	42 €	Classics (Store for up to: 48 horas)	For 4/6 People	For 8/10 People
Pithivier of Veal Cheeks with Mushrooms and Carrots, Veal Jus (unit)	14€	42 €	Tarte Tatin	23 €	40 €
Cod Puff Pastry with Spinach,	14 €	42 €	Paris-Brest with Praline and Hazelnuts	26 €	48 €
Saffron Sauce	1.0	.20	Galette des Rois with Frangipane	25 €	40 €
Salmon Puff Pastry with Spinach, White Wine Sauce	14 €	42 €	Vanilla Ice Cream and Strawberry Vacherin	32 €	52 €
			Desserts		
Pithivier of Scallops, Prawns, Leeks and Porcini, Shellfish Saffron Sauce	24 €	84 €	(Store for up to: 48 horas)	Individual	For 6/8 People
D. CE'HAWH A - M.C. M	20.0	101.6	Lemon Meringue Tart	6€	22 €
Beef Fillet Wellington with Garnish, Truffled Veal Jus	28 €	101 €	Valrhona Chocolate Tart	6€	31 €
Prepared Dishes		Per	Chocolate and Walnut Brownie	6€	28€
(Store for up to: 48 horas)		Person	Lemon and Raspberry Tart	6 €	26 €
Stuffed Turkey Leg with Chestnuts, Potato Mille-Feuille with Herbs, Vegetables		17 €	Red Fruits Tart	6€	28 €
Sautéed Cod with Cabbage Cannelloni		18€	Chocolate and Hazelnut Tart	6€	27 €
and Vegetables, White Wine Sauce			Raspberry and Vanilla Cream Tart	6€	28€
Grilled Octopus with Aljezur Sweet Potato Purée		18 €	Tiramisu in a Cup	6 €	
Slow-Cooked Kid with Potato Mille-Feuille, Herbs and Vegetables		20 €	Floating Islands with Crème Anglaise in a Cup	6€	
Scallops Gratin with Prawns and Shellfish		20 €	Petit Fours (Store up to: 48 horas)		
Slow-Cooked Rack of Lamb		24 €	1	Piece	Dozen
with Sautéed Vegetables and Rosemary			Selection of Petit Fours and Mignardises	1,50 €	16€
Sautéed Sea Bass with Vegetables and Vitelotte Potatoes, White Wine Sauce		26 €	Cakes (Store up to: 48 horas)		Individual
Sautéed Turbot with Broccoli Purée,		28 €	Lemon		500gr 9€
Jerusalem Artichoke and Sautéed Green Asparagus with Truffle			Spices		9€
Stuffed Capon Leg and Breast with Truffle, Truffled Potato Mille-Feuille and Vegetables		33 €	Apple		12 €
Trumed rotato wille-redific and vegetables			Chocolate and Hazelnut		13 €



Gourmet Christmas at Home

Culinary Experiences to Celebrate the Season

Christmas Spirit			Chocolate	
(Store up to: 48 horas)	For 4/6 People	For 8/10 People	(Store up to: 48 horas)	
Abade Priscos Pudding	15 €	25 €	Christmas Pieces	13 €
			Christmas Chocolate Balls	
Red Fruits Pavlova	25 €	48 €	filled with Assorted Bonbons	
Christmas Log	28 €	50 €	Christmas Pieces	18€
Chocolate and Red Fruits			Ball filled with Assorted Bonbons,	
			Christmas Tree and Santa	
Christmas Log	28 €	50 €		
White Chocolate and Exotic Fruits			Christmas Piece	26 €
			Chocolate Tree	
Christmas Log	32 €	52 €		
Chocolate and Hazelnut Praline			Valrhona Albino 85% Chocolate Truffles	15 €
			with Blackett Port Wine (100gr)	
Traditional Christmas Cakes				
(Store up to: 48 horas)				
		Unit		
King Cake		22 €		
Queen Cake		22 €		

22 €

HOW TO ORDER Please send us an email with your desired menu to

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info@thealbatrozcollection.com or contact us by phone at 214 847 380.

<u>ORDERING CONDITIONS</u>
Orders are recommended at least 24 hours in advance and subject to availability.

COLLECTION HOURS

From 12pm to 4pm.

PAYMENT

Pre-payment by bank transfer or payment via Multibanco or Credit Card upon delivery. NIB: 0018 0000 07374574001 66 IBAN: PT50 0018 0000 07374574001 66