

RESTAURANTE DUMAR

CHRISTMAS MENU

24th of December (dinner) & 25th of December (lunch & dinner)

COUVERT

Bread, Algarve-style, carrots, butter and homemade pâté

STARTER

Goat cheese and tomato confit bruschetta with thyme and olive oil,
walnuts and a small salad with fresh raspberries

Leek cream soup with sautéed prawn and crispy arugula

(CHOOSE 1)

MAIN COURSE

Salmon fillet with sautéed spinach, mussels and saffron risotto and
Beurre Blanc sauce

Duck breast with potato gratin, seasonal vegetables and port wine sauce

Vegetable stew with chestnuts and crispy leeks

(CHOOSE 1)

DESSERT

Classic Tiramisu

"Drunk" pear with port wine and spices on mascarpone cream

Seasonal sliced fruit

(CHOOSE 1)

€ 39,50

PRICE PER PERSON

1 BOTTLE OF HOUSE WINE FOR 2 PERSONS AND WATER IS INCLUDED
VAT INCLUDED AT THE CURRENT RATE

PRE-BOOKING (MIN 24H): +351 282 144 250

LUNCH 12.00PM - 3.00PM | DINNER 6.00PM - 9.30PM

HOTEL RURAL BRICIA DU MAR, VALE DA AREIA FERRAGUDO 8400-275

PORTUGAL WWW.BRICIADUMAR.COM