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 REIA FERRAGUDO 8400-275 PORTUGAL WWW.BRICIADUMAR.COM

