

cozinha das flores

dinner 24 dec.

snacks

azores marinated tuna, fragrant herbs and winter flowers

turnip *natas* with caviar

our couvert

cabbage baked corn and rye bread, house made sourdough,
churned butter and cod and potato brandade

starter

mushrooms french toast and madeira wine

mains

cured hake à *gomes de sá*

native blue lobster and tomato wet rice

desserts

baked local goat's cheese, grilled *panettone* and fruit mustard

our christmas desserts table



cozinha das flores

lunch 25 dec.

festive snacks to share

our couvert

cabbage baked corn and rye bread, house made sourdough,
churned butter and cod and potato brandade

starter

farrapo velho

main

roasted then grilled kid lamb, with a winter stew of red wine,
winter greens and roasted onions

sides

twice baked punched potatoes

mustard and brandy creamed spinach

winter leaves salad

dessert

our christmas desserts table



cozinha das flores

dinner 31 dec.

snacks

grilled *percebes* on toast

sweet potato fritters with sweet shrimp from *espinho*

turnip *natas* with caviar

our couvert

cabbage baked corn and rye bread, house made sourdough,
churned butter and cod and potato brandade

starter

smoked violet prawns baked in salt, shrimp head mayonnaise and lemon

main

alentejo pork steak and native blue lobster

dessert

glorinha with orange blossom ice cream



cozinha das flores

dinner 31 dec.

snacks

azores marinated tuna, fragrant herbs and winter flowers

grilled *percebes* on toast

sweet potato fritters with sweet shrimp from *espinho*

turnip *natas* with caviar



our couvert

cabbage baked corn and rye bread, house made
sourdough, churned butter and cod and potato brandade

starters

smoked violet prawns baked in salt, shrimp head mayonnaise and lemon

mushrooms french toast and madeira wine

mains

grilled turbot with caviar and champagne sauce and potato salad

alentejo pork steak and native blue lobster

dessert

glorinha with orange blossom ice cream

cozinha das flores

lunch 1 jan.

festive snacks to share

our couvert

cabbage baked corn and rye bread, house made sourdough,
churned butter and cod and potato brandade

starter

farrapo velho

main

roasted then grilled kid lamb, with a winter stew of red wine,
winter greens and roasted onions

sides

twice baked punched potatoes

mustard and brandy creamed spinach

winter leaves salad

dessert

our christmas desserts table

