



**Dom Pedro
Lisboa**

BUSINESS & LEISURE HOTEL

Bistrot "Le Café"

CHRISTMAS DINNER

75€ PER PERSON

7:30 pm | Welcome sparkling wine flute
Buffet dinner
Dom Pedro wine selection

BUFFET

STARTERS

Simple and mixed salads by Chef Gil Martins
Selection of breads and pavés
Traditional savory appetizers basket
Iberic smoked ham and cold cuts plate
Assortment of portuguese cheeses
Prawns, lime and saffron mayonnaise
Crab paté with toasts
Octopus carpaccio "à la Galega"

SOUP

White asparagus cream soup with truffle flavour

MAIN DISHES

Icelandic yellow cured cod loin
"à Gomes de Sá" potato, onion, eggs, and olives layer

Dry aged veal steak, 28 days with mustard fricassé
Sautéed spinachs and pinenuts

Grilled seasonal vegetables "à la parrilla" 
Curry rice with coriander

DESSERTS

Traditional Christmas desserts buffet
Sliced fruit

Coffee or tea

DRINKS

White, rose and red wine Saviotti Selection
Beers, fresh orange juice, soft drinks, still and sparkling waters

RESERVATIONS

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