



**Dom Pedro**  
**Lisboa**

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BUSINESS & LEISURE HOTEL

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# *Bistrot* *"Le Café"*

## **NEW YEAR'S EVE DINNER**

**75€ PER PERSON**

7:30 pm | Welcome flute of sparkling wine  
Live music

9:00 pm | Buffet dinner  
Saviotti wine selection

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### **BUFFET**

#### **STARTERS**

Salads simple and compound by Chef Gil Martins  
Selection of breads and pavés  
Traditional savory appetizers and salted pastries  
Selection of Iberian Charcuterie  
Selection of Portuguese cheeses  
Prawns, lime and saffron mayonnaise  
Crab paté with toast  
Half shell mussels with mediterranean vegetables  
Stuffed mushrooms "au gratin"  
Kadayif prawn  
Leek fritata "à la Andaluza"

#### **SOUP**

Sea bisque with herbs croutons

#### **MAIN DISHES**

John Dory fish fillets, tiger prawn and fried leek  
Sauteed veal steaks with wild pleurottes and truffles  
Asparagus ragout, basmatic rice with star anise

#### **DESSERTS**

Conventional and traditional Portuguese desserts buffet  
Sliced fresh fruits

#### **BEBIDAS**

White, red and rosé wine Saviotti Selection  
Beers, fresh orange juice, natural juice of the day, soft drinks and water still or sparkling

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#### **GLAM PARTY SUPPLEMENT**

100€ per person, from midnight, includes supper

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#### **NOTES**

Children: Up to 3 years old - free  
Children: from 4 to 12 years old - 50% discount  
Full payment upon booking  
Dress code: formal

#### **RESERVATIONS**

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