



SPECIAL MENU EASTER LUNCH

COUVERT

Homemade bread, Sublime's olive oil and our butter

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STARTERS

Quail broth with mint

"Quail broth, shredded quail, egg and vegetables brunoise

Traditional Alentejo fish soup

Traditional Alentejo fish soup, bread crouton and coriander blossom

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FISH

Codfish "Gomes de Sá"

Half cured codfish fillet, olives crust, potato confit, boiled egg and coriander

Lobster rice

Alcácer's traditional rice, lobster, herbs foam and tomato confit

Sublime
C O M P O R T A

MEAT

Traditional Roast kid goat

Slowly roasted kid goat, baked potato, sautéed turnip tops and giblets rice

Ossobuco, wild mushrooms and potato

Red wine stewed Ossobuco, wild mushroom ragoût and potato and celery purée

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VEGETARIAN

Farmer's Rice

Alcácer's rice, organic vegetable tempura, nuts and cured goat's cheese

Granola and romanesco

Roasted romanesco, biologic vegetables purée, spicy granola, beetroot and yuzo

DESSERT BUFFET

Sliced fruits

Red berries Mousse / Sweet rice

Chocolate cake with hazelnut praliné

Tradicional Easter cake based in cinnamon and butter

Eggs and sugar based traditional "Alentejo" cake

Traditional Portuguese pudding

Drinks - €12,00

Natural juices, water, soft drinks, beer and coffee

White wine Quinta do Brejinho da Costa, Setúbal

Red wine Quinta do Brejinho da Costa, Setúbal

Price per person includes one starter, one main course and one dessert - €40,00

Children from 3 to 12 years old - €20,00
