

ESTD XVI

CASA
DA
CALÇADA

★★★★★



NEW YEAR 2025

NEW YEAR DINNER

Canape Cocktail

Brioche | Beef Tartar | Truffle
Smoked Trout | Spinach | Ginger
Vichyssoise Leek | Crunchy Sour
Dough | Jamon
Tempura Tiger Shrimp | Sea Lettuce |
Salicornia
Samosa | Lettuce | Wild Mushrooms |
Almond

Couvert

Natural Fermented Sour Dough
Marinhas Butter
Confit Tomatoes & Roasted
Garlic Focaccia

Starter

Balik Salmon, Seasonal Leaves,
Quark Cheese, Ikura Roe

Fish

Atlantic Wild Sea Bass, Cilantro
Açorda, Clam

Meat

Beef Wellington, Bimi, Yorkshire
Pudding, Truffle Potatoes

Dessert

Financier | Noisette Butter | Hazelnut |
Passionfruit | 72% Chocolate

Midnight Buffet

Bifana & Preguinho Sandwich Station
Charcuterie & Cheese Board
Caldo Verde Soup
Sliced Fruit
Cake Pops
Raspberry & Salted Caramel
Crusted Tart

Drinks

Welcome Drink

Port Tonic
French 75

During Dinner

White, Rosé, Red & Sparkling Wine
Port & Moscatel
Soft Drinks
Coffee

Open Bar

Negroni & Old Fashioned
Gin & Tonic
Vodka, Rum & Whisky
Liquors & Brandy
Soft Drinks

NEW YEAR BRUNCH

Classic Buffet

Rustic Bread
Viennoiseries
Croissants
Baguettes
Tarts & Fit Cakes
Homemade Jams & Honey
Charcuteries
National & International
Cheese Varieties
Smoked Salmon & Sides
Sliced and Whole Fruits
Cereals Selections
Homemade Yogurts

Salads & Starters

Caprese Buffalo Mozzarella
Sautéed Shrimps
Mixed | Dressings: Vinaigrette,
Cocktail, Citronette
Codfish Carpaccio, Pepper, Olives
Stuffed Bread With Smoked Sausages

Hot Station

Scramble Eggs
Bacon & Sausage
Sautéed Tofu, Soja, Pak Choi
Sautéed Mushrooms, Cherry Tomatoes

Pasta

Ricotta & Spinach Ravioli, Tomato
& Red Onion Sauce

Fish

Herb Crusted Salmon, Wild Rice,
Dill & Garlic Sauce

Meet

Roast Beef, Herb Potatoes, Béarnaise

Dessert

National & International
Cheese Varieties, Jams
Sweet Rice
Tiramisu
Crème Brûlée
Almond Tart
Chocolate Mousse & Macadamia
Sliced Fruit