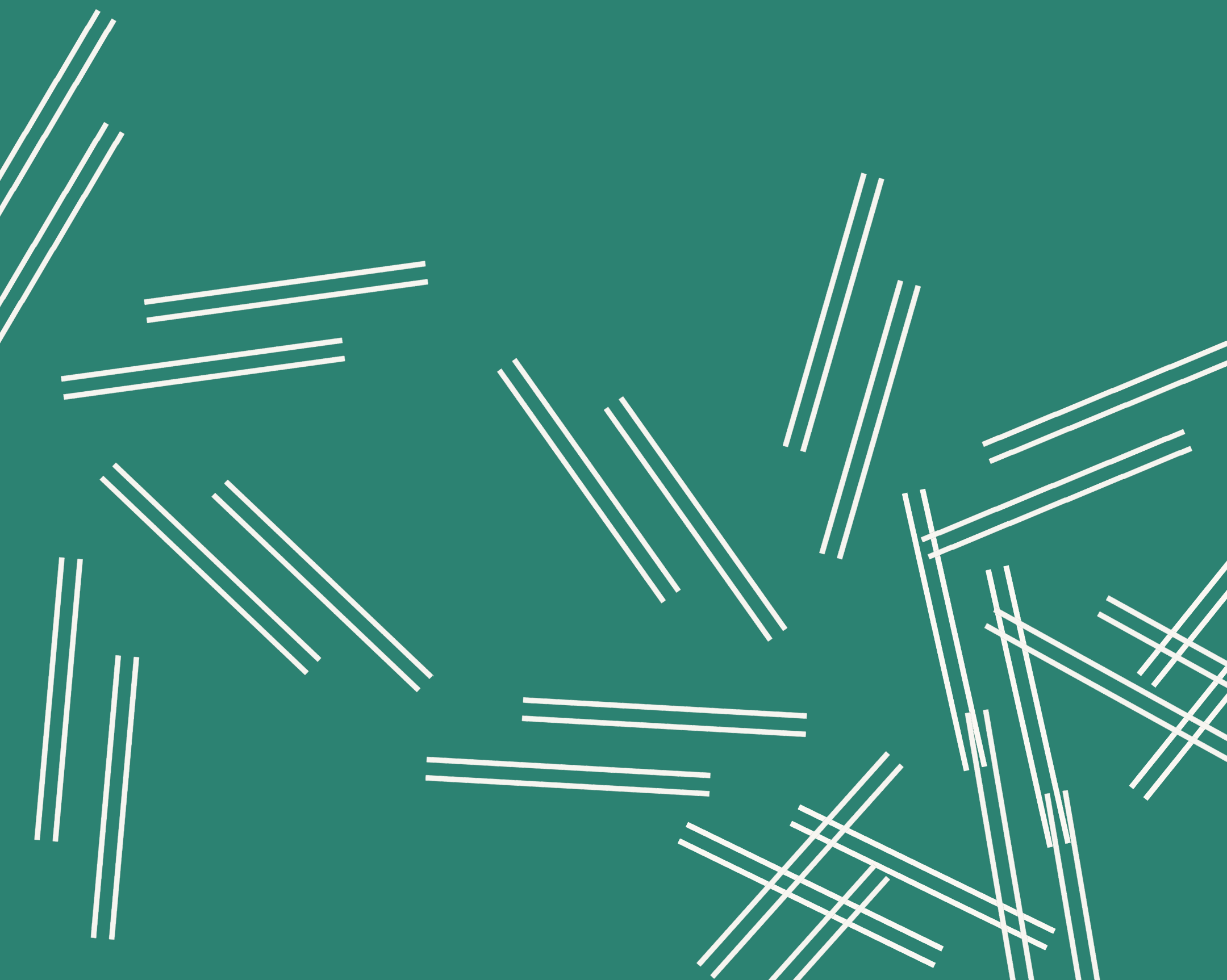


ADDVERSO

RESTAURANTE

HA
PPY
HOLY
DAYS!



NEW YEAR’S LUNCH

BY CHEF JOÃO DIAS

1 JAN

An invitation to renewal and gastronomic pleasure,
to start the new year with
flavor, balance, and elegance.

Amuse-bouche

A delicate and aromatic starter that whets the appetite with its crunchy texture and intense flavor.

Ossobuco croquette with fine herb aioli

Soup

A subtle fusion of sweetness and citrus freshness, reflecting the comfort and light of a new beginning.

Sweet potato cream with orange and olive oil from Trás-os-Montes

Main Dish

An elegant and balanced dish, where the sea meets the lightness of herbs and the golden texture of rösti.

Seared swordfish with dill butter, green asparagus and potato rösti

or

The richness of Alentejo beef enhanced by the creaminess of risotto and the unmistakable aroma of Serra cheese.

Black pork fillet on oriental mushroom risotto and Serra cheese

or

A fresh and aromatic dish, with a balance between sweet and vegetable notes — simple and sophisticated.

Asparagus, apple and leek risotto

Dessert

An aromatic and balanced finish, combining freshness, lightness, and sweetness in perfect harmony.

Brown sugar tart with lemon sorbet and mint foam



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EVENT INFORMATION

Schedule

12:30 - 15h00

Price

35€/person

Includes starter, main course (choice of fish, meat or vegetarian), and dessert.

Children:

- Free for children under **3 years old**
- **40% discount** for children aged **4 to 11 years old**

Drinks not included. À la carte service.

Menu Characteristics

Reservation requires a 50% deposit of the total amount at the time of booking. The remaining balance must be paid 5 days before the event.

In case of food allergies or intolerances, please inform us at the time of booking.

Cancellation Policies

These deposits are non-refundable, and 100% charges apply in case of cancellation or no-show



Reservations

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