



# CHRISTMAS MENU

LUNCH 25TH DECEMBER

## STARTER

**Pomodoro Soup:** Aromatic tomato soup served with crispy croutons and a drizzle of fresh cream

or

**Artisanal Stuffed Bread:** Crispy homemade bread filled with bacon, Monchique chorizo, and a blend of melted cheeses

or

**Baked Pears:** Oven-roasted pears with artisanal marmalade, gorgonzola cheese, honey, and crunchy walnuts

## MAIN COURSE

**Oven-Braised Ossobuco:** Oven-Braised ossobuco with celery and carrot sauce, served on a bed of mashed potatoes

or

**Duck Magret:** Duck magret served on a bed of mashed potatoes, drizzled with Port wine sauce

or

**Salmon Medallion:** Soy and orange-marinaded salmon medallion, served with roasted potatoes and asparagus, drizzled with a delicate orange cream

## DESSERT

Peppermint Chocolate Mousse

or

Mini Pavlova topped with fresh raspberries and pistachios

or

Baked apple with honey and cinnamon on a bed of crispy biscuits

€60 PER PERSON

(reservation and advance selection only)

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