



NEW YEAR, TRADITION AS ALWAYS

We toast to 2024 with traditional
flavours reinvented specially
for this evening

CERVEJARIA
LIBERDADE

NEW YEAR'S EVE

M E N U

AMUSE-BOUCHE

Cream of clams, orange, oysters, caramelized cauliflower and salicornia

Piper-Heidsieck Essentiel Blanc de Blancs (Champagne, France)

STARTER

Scallop carpaccio, mango, beetroot and yuzu vinaigrette

Palácio da Brejoeira, Alvarinho (Minho)

FISH MAIN COURSE

John Dory fish, lobster "xerém", zucchini, sea lettuce and iodized sauce

Quinta dos Carvalhais, Encruzado (Dão)

SORBET

Champagne sorbet with rose texture



NEW YEAR'S EVE

M E N U

MEAT MAIN COURSE

Stained veal, gnocchis, asparagus, pecan nut and truffled sauce

Quinta do Mouro, Aragonez & Alicante Bouschet (Alentejo)

DESSERT

Dark forest
(Chocolate, cherry and vanilla)

Graham's Tawny 10 years (Porto)

MIDNIGHT TOAST AT SKY BAR

Water, coffee and petits-fours

NEW YEAR'S EVE

M E N U

ALTERNATIVE WINE PAIRING

Piper-Heidsieck Essentiel Blanc de Blancs (Champagne, France)

Herdade Papa Leite C50 (Moscatel, Chenin Blanc & Viognier – Alentejo)

Redoma Reserva (Rabigato, Códrega, Viosinho & Arinto – Douro)

Dona Maria Grande Reserva (Alicante Bouschet, Petit Verdot, Syrah & Touriga Nacional – Alentejo)

Blandy's Verdelho 10 anos (Madeira)

CERVEJARIA
LIBERDADE



NEW YEAR'S EVE

CHILDREN'S MENU

AMUSE-BOUCHE

Tapioca, fig, goat cheese, walnuts, pistachios

STARTER

Chicken, pumpkin, cauliflower and ham soup

FISH MAIN COURSE

John Dory fish fillet in seed crust, vegetable ratatouille, citronella sauce

MEAT MAIN COURSE

Veal cheek, sweet potato puree, caramelized carrot, leek

DESSERT

Teddy Bear of strawberry, milk chocolate and sorbet