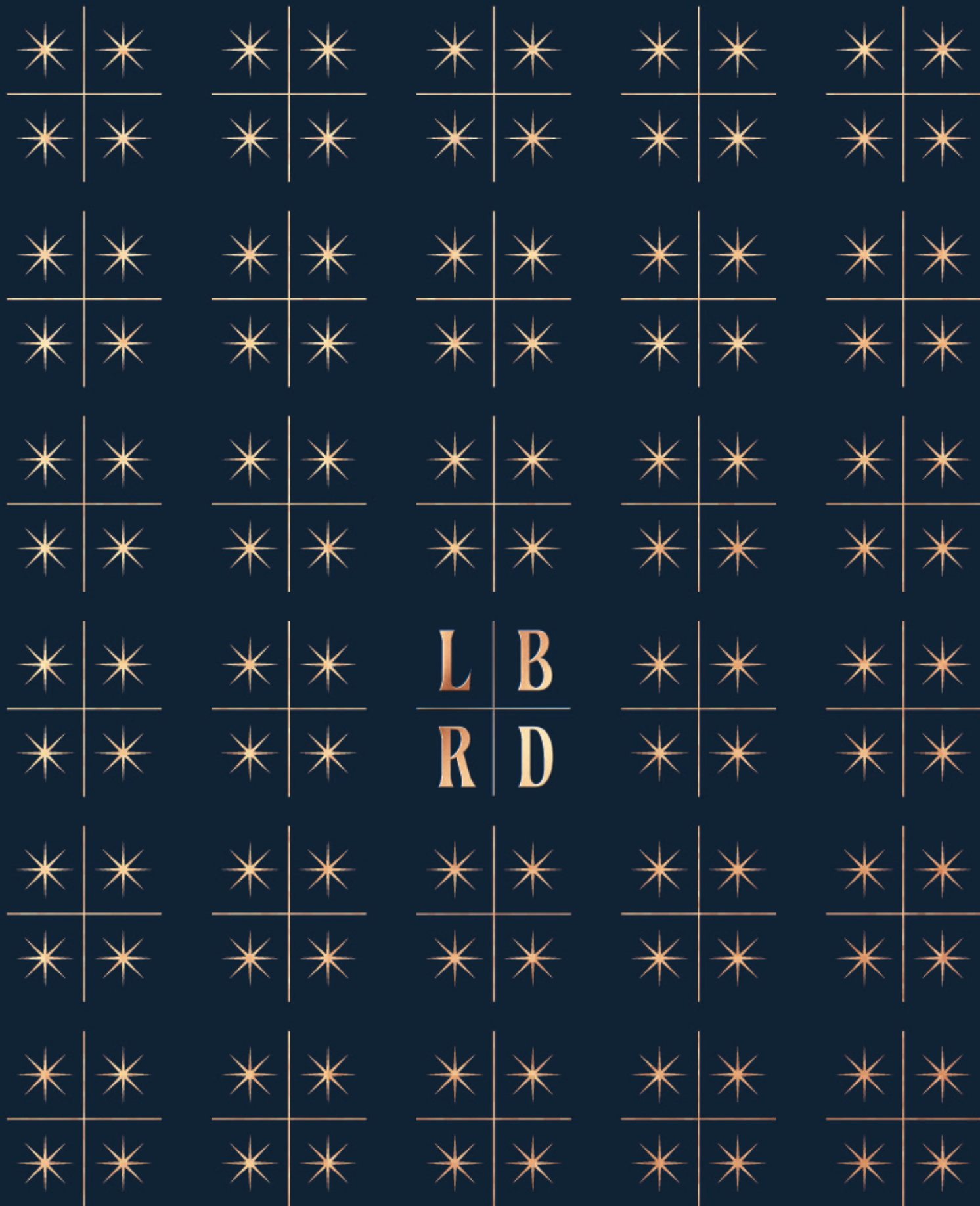
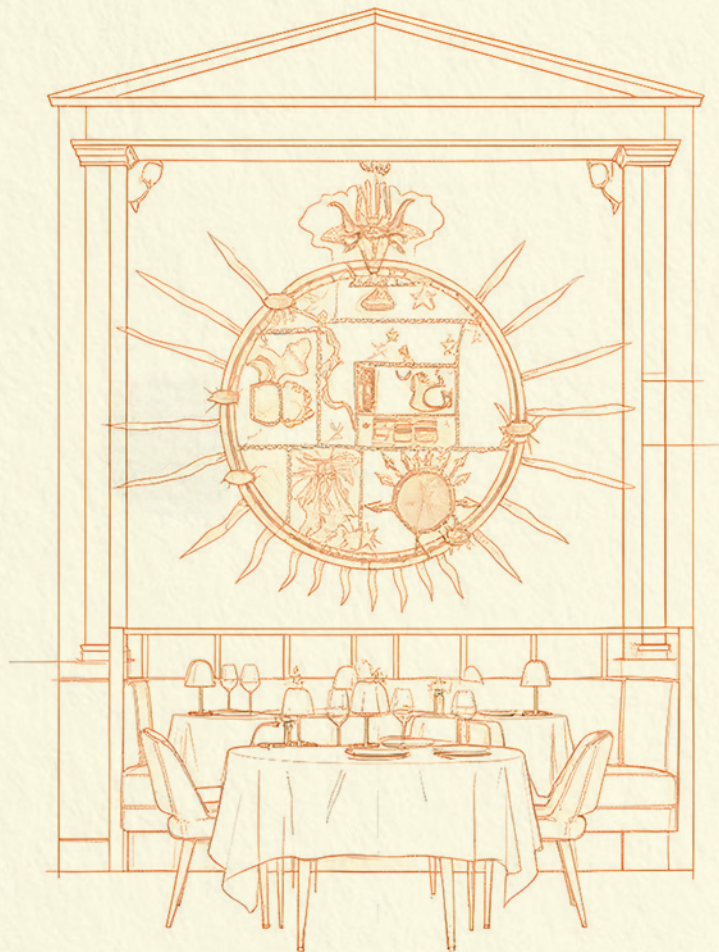




DECEMBER 31ST
NEW YEAR'S EVE

CERVEJARIA

LIBERDADE



EMBRACING CHANGE WITH CHEER, ADDING FLAVORS OF TRADITION.
A TOAST TO THE NEW YEAR, WITH HEART AND INTUITION.

DECEMBER 31ST

NEW YEAR'S EVE DINNER

By Chef Miguel Silva

AMUSE-BOUCHE

WILD BOAR CROQUETTE

Pineapple carpaccio, pumpkin, apple and redcurrant compote



STARTER

SCARLET PRAWN

Beef prosciutto, lemon gel and oyster sauce



FISH

TURBOT

Lobster ravioli, sautéed spinach, shellfish sauce



PALATE CLEANSER

CITRUS BREEZE



MEAT

BEEF FILLET

Mushroom timbale, foie gras, Périgueux sauce



DESSERT

By Chef Mónica Azevedo

CHOCOLATE

Hazelnut and salted caramel



MIDNIGHT TOAST

"Dancing Night" – Party in the hotel's lobby
With Dj set, until 3am

WINE PAIRING MENU

By Jorge Silva

HARVEST SELECTION

STARTER

Filipa Pato 3B Sparking Rosé, Bairrada

FISH

Quinta do Cidrô Chardonnay White,
Douro, 2022

MEAT

Menin Reserve Red, Douro, 2019

DESSERT

Graham's 10-Year-Old Port, Douro

PREMIUM SELECTION

STARTER

Moët & Chandon Rosé Champagne

FISH

Menin Reserve White, Douro

MEAT

Mouchão Red, Douro

DESSERT

Graham's 20-Year-Old Port, Douro

MIDNIGHT TOAST

Moët & Chandon Brut Impérial
Champagne

MENU

Includes wine pairing, mineral water, juices, soft drinks, coffee, tea, and petits-fours

HARVEST SELECTION

PREMIUM SELECTION



Gluten



Seafood



Molluscs



Fish



Egg



Milk



Dried Fruits



Vegetarian



Vegan

DECEMBER 31ST

CHILDREN'S MENU

STARTER

CHICKEN VELOUTÉ

Cauliflower and quail egg



FISH

SEARED TURBOT

Mashed potato, mangetout, and herb butter



PALATE CLEANSER

STRAWBERRY SORBET

MEAT

BEEF FILLET

Vegetable gratin, garlic and thyme sauce



DESSERT

STRAWBERRY "TEDDY BEAR" WITH SMARTIES



MENU

Up to 12 years old, inclusive

Includes water, juices, and soft drinks



Gluten



Seafood



Molluscs



Fish



Egg



Milk



Dried Fruits



Vegetarian



Vegan

