



## VALENTINE'S DAY

SPECIAL MENU



*Sparkling wine service and strawberries with chocolate upon arrival*

### Amuse Bouche

Gazpacho of strawberries macerated in cardamom

### Starter

Crab symphony. Shrimp in two ways. Roasted betroot mayonnaise. Avocado sorbet.

### Fish

Fresh salmon in aromatised bread. Kalamata olive. Betroot gnocchi. Micro vegetables. Caramelized pearl onions. Beurre blanc. Iron flower

- or -

### Meat

Duck breast cooked at 52° with honey. Anise flower. Baked apple with fresh gooseberry. Rosti potatoes. Dehydrated petals. Reduction of wild blackberries

### Pre dessert

Blueberry and acacia sorbet. Honey flower

### Dessert

Chocolate layers. Sweet and salt texture. Fresh raspberrie. Pansy flower

· DRINKS NOT INCLUDED ·  
**32,50€ p.p.**

Reservations:  
reservations@armazemdosal.com | (+351) 291 241 285

With Live Music  
and a little gift



## VALENTINE'S DAY

TASTING MENU



*Sparkling wine service and strawberries with chocolate upon arrival*

### Amuse Bouche

Gazpacho of strawberries macerated in cardamom

### Starter

Crab symphony. Shrimp in two ways. Roasted betroot mayonnaise. Avocado sorbet.

### Fish

Fresh salmon in aromatised bread. Kalamata olive. Betroot gnocchi. Micro vegetables. Caramelized pearl onions. Beurre blanc. Iron flower

### Sorbet

Blueberry and acacia sorbet. Honey flower

### Meat

Duck breast cooked at 52° with honey. Anise flower. Baked apple with fresh gooseberry. Rosti potatoes. Dehydrated petals. Reduction of wild blackberries

### Dessert

Chocolate layers. Sweet and salt texture. Fresh raspberrie. Pansy flower

· INCLUDES HOUSE SELECTION DRINKS ·  
**45€ p.p.**

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