



Christmas Menu

ALMOÇO 25 DEZEMBRO | LUNCH DECEMBER 25TH

Le Café

SALADAS SIMPLES, COMPOSTAS E ENTRADAS
SIMPLE SALADS, COMPOSED SALADS & APPETIZERS

Saladas Simples
Simple Salads

Salada de Salmão Fumado e Aneto
Smoked Salmon and Dill Salad

Polvo Ensalsado
Octopus Salad with Olive Oil and Herbs

Mexilhão Meia Casca com Azeite de Coentros, Rúcula, Requeijão, Mel e Nozes
Half-Shell Mussels with Coriander Olive Oil, Arugula, Cottage Cheese, Honey and Walnuts

Salada de Quinoa com Legumes
Quinoa Salad with Vegetables

Rúcula, Requeijão, Mel e Nozes
Cottage Cheese with Arugula, Honey and Walnuts

Fusili com Queijo Feta
Fusilli Pasta with Feta Cheese

Queijos Variados
Assorted Cheeses

Camarão Cozido com Molho Aioli
Boiled Shrimp with Aioli Sauce

Tábua de Presunto e Enchidos
Platter of Iberian Ham and Traditional Portuguese Cured Meats



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SOPA | SOUP

Creme de Marisco com Croutons de Alho e Ervas
Seafood Cream Soup with Garlic and Herb Croutons

PEIXE | FISH

Tranche de Corvina com Espargos e Gambas com Esmagada de Batata
com Alho francês e Tomilho Limão
Grilled Meagre Fillet with Asparagus and Shrimp with Mashed Potatoes
with Leek and Lemon Thyme

CARNE | MEAT

Tradicional Cabrito Assado
Traditional Roasted Goat

ACOMPANHAMENTOS | SIDES

Arroz de Miúdos
Rice with GIBLETS

Espinafres Salteados
Sautéed Spinach

Gratin de Batata
Potato Gratin

VEGETARIANO | VEGETARIAN

Legumes Assados com Seitan
Roasted Vegetables with Seitan



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SOBREMESAS | DESSERTS

Filhoses de Abóbora, Coscorões, Broas Castelar, Bolo Rei e Rainha, Azevias, Rabanadas, Lampreia de Ovos, Pudim de Ovos, Farófias com Creme de Ovo, Sonhos, Torta de Amêndoa com Doce de Ovos, Arroz-doce, Tronco de Natal, Salada de Frutas Pumpkin Fritters, Crispy Sweet Pastries, Sweet Almond Cookies, King Cake (Portuguese Christmas Cake Made with Candied Fruit and Nuts) & Queen Cake (Portuguese Christmas Cake with Nuts and Raisins), Portuguese Sweet Turnovers, Portuguese-style French Toast, Egg-yolk Lamprey, Egg Pudding, Meringues with Custard, Fluffy Fritters, Almond Roll with Egg Jam, Rice Pudding, Yule Log, and Fresh Fruit Salad

BEBIDAS | BEVERAGES

Vinhos Saviotti | Saviotti Wines

Cerveja Nacional | National Beer

Refrigerantes | Soft Drinks

Água Com e Sem Gás | Still and Sparkling Water

Café | Coffee

Chá | Tea

85.00€

Reservas | Bookings:
lisboa.gem@saviotti.pt



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CONDIÇÕES ESPECIAIS

Oferta especial para crianças: até 3 anos — grátis

Oferta especial para crianças dos 4 a 12 anos — 50% de desconto

NOTAS

Pagamento total no momento da reserva

Cancelamento gratuito até 15 dias antes do evento

Entre 14 e 8 dias antes do evento, será cobrado 50% do valor total

Cancelamentos com menos de 8 dias antes do evento — será cobrado o valor integral

Dress Code: Formal

SPECIAL CONDITIONS

Special offer for children: Up to 3 years old - free

Special offer for children: from 4 to 12 years old - 50% discount

NOTES

Full payment upon booking

Free cancellation until 15 days before the event

Between 14 and 8 days before the event, 50% of the total amount will be charged

Cancellation less than 8 days before the event integral debit will be charged

Dress Code: Formal

