



Wine & Dine

Nota de Abertura

Tartelete, compota de tomate seco,
cereja marinada e mexilhão

VAN ZELLERS & CO RESERVE WHITE PORTO
VAN ZELLERS DOURO BRANCO 2023 MAGNUM
PORTO TÓNICO COM VAN ZELLERS
& CO RESERVE WHITE PORTO

Amuse Bouche

Espargos, queijo creme e crocante de presunto
VAN ZELLERS DOURO BRANCO 2023 MAGNUM

Entrada

Pickle de cebola roxa, maçã e aipo
VAN ZELLERS DOURO BRANCO 2023 MAGNUM

Pratos Principais

Robalo, mandioca e cebola
CV CURRICULUM VITAE DOURO BRANCO 2022

Magret de pato, mel e especiarias
CV CURRICULUM VITAE DOURO TINTO 2021

Sobremesa

Tarte fina de limão, merengue e sorbet de manjeriço
VAN ZELLERS & CO 20 YEAR OLD TAWNY PORTO

VAN ZELLERS & Co
SINCE 1620
THE OLDEST
PORT WINE FAMILY



Wine & Dine

A Taste to Begin

Tartelette, sun-dried tomato and
marinated cherry compote, half-shell mussel
VAN ZELLERS & CO RESERVE WHITE PORT
VAN ZELLERS DOURO BRANCO 2023 MAGNUM
PORT TONIC WITH VAN ZELLERS
& CO RESERVE WHITE PORT

Amuse Bouche

Asparagus, cream cheese and crispy prosciutto
VAN ZELLERS DOURO BRANCO 2023 MAGNUM

Starter

Pickled red onion, apple and celery
VAN ZELLERS DOURO BRANCO 2023 MAGNUM

Main Courses

Sea bass, cassava and onion
CV CURRICULUM VITAE DOURO BRANCO 2022

Duck magret, honey and spices
CV CURRICULUM VITAE DOURO TINTO 2021

Dessert

Lemon tart, meringue and basil sorbet
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