



New Year's Windmill Menu

Scallops with Spicy Wakamé

Scallops served with spicy piri piri wakamé seaweed and salicornia covered in orange ponzu.

Goat Cheese with Honey Caviar

Harm Goat cheese with honey caviar and goat cheese ice cream. Served also with beetroot pure, arugula, orange and walnuts.

Slow cooked piglet with crispy skin

Piglet belly cooked at low temperature for 12 hours. Served with potato gratin, savory sauce and roasted vegetables.

Lobster with seafood bisque

Baby Lobsters tail in a seafood and lobster bisque. Served with seasonal vegetables and caviar.

Apple & Crumble

Lemon crumble, raspberries, apple panacotta and yuzu sorvete



Wine Pairing

A Premium Portuguese Wine Selection for a 5 course meal.

New Year's Champagne

One Glass of Moet Chandon to celebrate the start of a new year

200 € / per person with wine pairing

