



MENU Fête Nationale Française 2025

July 13th | 6 PM – 8 PM

35€/person

Free for children up to 5yo

50% off for children aged 6-12yo

All You Can Eat &
Free-Flow Rosé wine

Scarlett Wine & Food

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PRIMEIRAS IMPRESSÕES

Estação de Pães

Baguete Tradicional, Pão Brioche e Mini Pães Variados

Tábua de Queijos

Acompanhada de Compota de Abóbora, Mel e Frutos Secos

Tábua de Enchidos

Acompanhado com Pickles e Cornichons

Azeitonas Marinadas

Variedade de Azeitonas Temperadas com Ervas e Especiarias

Tostas com Tapenade

Pasta de Azeitona Preta servida sobre Tosta Crocante

Mini Tarteletes com Rillette de Carne

Patê Rústico de Porco em Base Crocante

Vol-au-vent com Mousse de Fígado de Frango e Cornichons

Massa Folhada recheada com Mousse e Cornichons

Mini Tosta de Brioche com Foie Gras

Finalizada com Compota de Cebola Roxa Caramelizada

SALADAS

Salada Niçoise

Clássica Salada do Sul de França com Atum, Ovo, Tomate, Vagem, Batata, Azeitona, Alface e Anchova

Salade Périgourdine

Com Magret de Pato Fumado, Ovo de Codorniz, Gomo de Laranja, Noz e Rabanete

Salada de Beterraba, Rúcula e Queijo de Cabra

Com toque de Mel e Noz

PRATO PRINCIPAL

Boeuf Bourguignon

Carne Bovina cozida lentamente em Vinho Tinto com Batata

SOBREMESAS

Paris-Brest

Massa Choux recheada com Creme de Avelã Praliné

Mousse de Chocolate

Cremosa e intensa, com Fava Tonka

Profiteroles

Recheados com Creme de Pasteleiro e Cobertura de Chocolate

Os preços estão sujeitos a uma taxa de serviço de 7%, incluem IVA e estão indicados em euros.

FIRST IMPRESSIONS

Bread Station

Traditional Baguette, Brioche, and Assorted Mini Rolls

Cheese Board

Served with Pumpkin Jam, Honey, and Dried Fruits

Charcuterie Board

Served with Pickles and Cornichons

Marinated Olives

A variety of Olives seasoned with Herbs and Spices

Crostini with Tapenade

Black Olive Paste served on Crisp Toast

Mini Tartlets with Pork Rillettes

Rustic Pork Pâté on a Crispy Tart Base

Vol-au-Vent with Chicken Liver Mousse and Cornichons

Puff Pastry filled with Liver Mousse and Cornichons

Mini Brioche Toast with Foie Gras

Finished with Caramelized Red Onion Jam

SALADS

Niçoise Salad

Classic salad from Southern France with Tuna, Egg, Tomato, Green Beans, Potato, Olives, Lettuce, and Anchovies

Périgourdine Salad

With smoked Duck Breast, Quail Egg, Orange Segments, Walnuts, and Radish

Beetroot, Arugula, and Goat Cheese Salad

With a touch of Honey and Walnuts

MAIN COURSE

Boeuf Bourguignon

Slow-cooked Beef stew braised in Red Wine served with Potato

DESSERTS

Paris-Brest

Choux Pastry filled with Hazelnut Praliné

Chocolate Mousse

Creamy and Rich, flavored with Tonka Bean

Profiteroles

Filled with Pastry Cream and topped with Chocolate Sauce

Prices are listed in Euros € and are inclusive of VAT.
There is an optional 7% service charge