



CELEBRATING  
90 YEARS  
WITH GUSTO





DELIGHTFUL  
MOMENTS  
TO SHARE  
AND REMEMBER

To celebrate our 90th anniversary, we invite you to enjoy delicious moments of indulgence.

In every creation, there is more than flavour; the art of cooking something unique awakens your senses and becomes part of your treasured memories.

Take your time to enjoy your meal.

It will last a lifetime in your heart.



## M E N U

Crispy tapioca, crab and avocado

Lobster bisque, rouille and cuttlefish crunch  
*Piper-Heidsieck Brut*

Seafood rice stew  
*Quinta dos Carvalhais, Encruzado (Dão)*

Champagne sorbet

Steak tartar, homemade french fries and salad  
*Quinta do Mouro, Aragonez  
& Alicante Bouschet (Alentejo)*

Strawberry soup with vanilla ice cream  
*Graham's Tawny 10 years (Porto)*

Water, coffee and petits-fours

€ 130 per person

Menu available for dinner

**TIVOLI**  
AVENIDA LIBERDADE  
LISBOA HOTEL

CERVEJARIA  
**LIBERDADE**



## M E N U

*Green eggs, foie gras vol-au-vent*

Lobster cocktail

Classic onion soup

*Sole meunière*

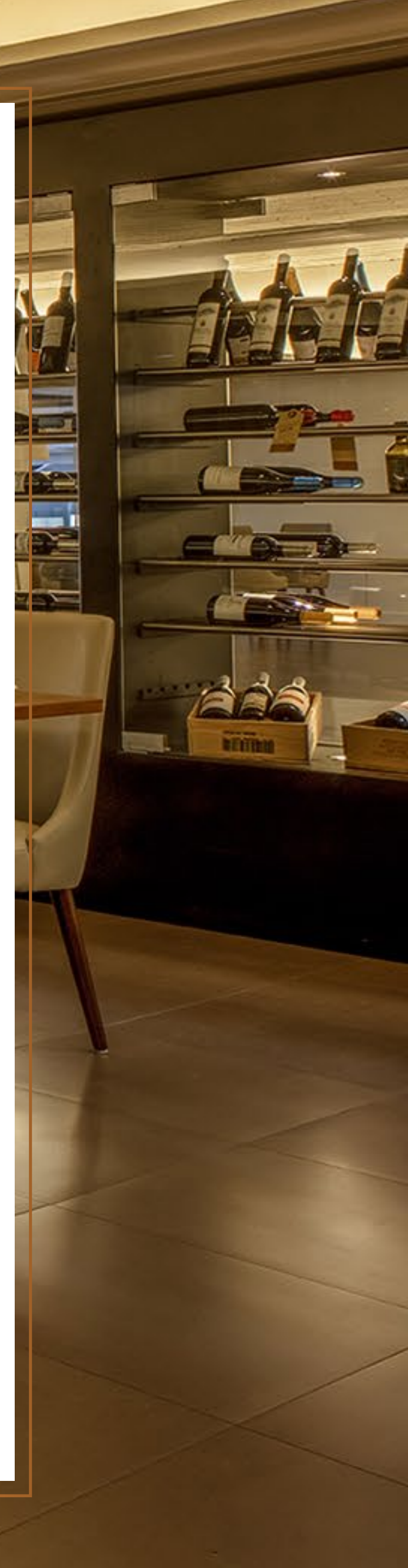
Iberian pork cheeks  
with noisette puréed potatoes

Cottage cheese pie with pumpkin jam

**Paring of classic portuguese wines  
by our sommelier, mineral water,  
coffee or tea**

€ 135 per person

**TIVOLI**  
CARVOEIRO  
ALGARVE RESORT





## M E N U

Shrimps cocktail  
*Soalheiro - White, DOC, Alvarinho*

Foie gras with madeira wine reduction and spices  
*Moscatel from Setúbal*

Turbot à la meunière  
*Redoma - White, DOC, Rabigato,  
Códega, Viosinho*

Tournedos Rossini  
*Crasto superior - Red, DOC,  
Viosinho, Verdelho*

Crepe Suzette  
*Graham's, 10 years*

Coffee or other infusions

€ 200 per person

Reservations are available with minimum  
of 24 hours in advance.

**TIVOLI**  
MARINA VILAMOURA  
ALGARVE RESORT

**PEPPER'S**  
steakhouse



## M E N U

Croaker Tartar with Seaweed Foam  
and Black Garlic  
*Rosé Sparkling Wine - Reserva Bruto Quê Rosé  
- Barranco Longo*

Mullet with Clam Rice  
*White Wine - Marquês dos Vales Selecta*

Veal with White Asparagus and Pressed Potatoes  
*Red Wine - Paxá*

Algarve Orange  
*Port Wine - Messias Tawny*

€ 100 per person

**TIVOLI**  
LAGOS  
ALGARVE RESORT



## M E N U

Partridge broth and its meat  
**Alvarinho Deu La Deu, White Green**

Wild mushrooms and asparagus *vol-au-vent*  
**Quinta Carvalhais Encruzado, White**

Orly sole fillets  
**Quinta Carvalhais Encruzado, White**

Duck balantine  
**Quinta Carvalhais, Red**

Orange Pudding  
**Porto 10 years**

€ 60 per person

**TIVOLI**  
ORIENTE  
LISBOA HOTEL

