

BOMFIM 1896

WITH PEDRO LEMOS

EASTER LUNCH – TRADITION AT THE TABLE

STARTERS

To share

Chickpea stew with cod tripe

Tripe and large beans

Roasted vegetables

Marinated horse mackerel

MAIN COURSES

Coldfish with “migas soltas”

Roasted kid goat

SELECTION OF REGIONAL DESSERTS

To share

“Ecos” pudding

Almond Tart

“Toucinho do céu” (Portuguese almond cake)

Orange roll cake

Creamy cheese

Choice of 1 main course – €70 per person

Choice of 2 main courses – €90 per person

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EASTER LUNCH – TRADITION AT THE TABLE

*Our team of sommeliers has curated a selection of wines
for your Easter lunch.*

“LIGHT, FRESH & AROMATIC” PAIRING

*Altano Bio Rosé
or Altano Reserva White*

*Pombal do Vesúvio
or Post Scriptum*

Graham's 10 Years Old Tawny

“COMPLEX & STRUCTURED” PAIRING

*Vértice Cuvée
or Pequeno Dilema White*

*Quinta do Vesúvio
Graham's 20 Years Old Tawny*

“Light, Fresh & Aromatic” Pairing – €25 per person

“Complex & Structured” Pairing – €40 per person