

MENU 2024/2025

WELCOME COCKTAIL

Glass of sparkling wine with cassis V Lisbon Sunrise fruit cocktail 0,00%.

AMUSE BOUCHE

CROQUETTE STEAKHOUSE

Matured beef croquette served with Honey mustard

TO START WITH

JUMBO PRAWNS

Chargrilled tiger prawns, served with Romesco sauce

OV

CLASSIC ITALIAN CARPACCIO

Beef loin carpaccio topped with Iberian mixed leaves salad,
Parmesan cheese, capers and pesto

OV

THE CLUB VEGAN

Avocado Hùmmus, topped with fresh pomegranate and served with tortilla chips





Choose your favourite side dish (one side per person):

French fries, sweet potato fries, truffled mash potatoes, caesar salad, house salad, basmati rice, sautéed vegetables

FILÉ CAFÉ DE PARIS

Tenderloin beef, traditionally seasoned and chargrilled to your preference, sauce Café de Paris

OV

BEEF WELLINGTON

Tender loin of beef, wrapped in chestnut and mushroom duxelle, cured ham and puff pastry

OV

SURF & TURF

Grilled fillet steak, topped with grilled prawns à provençal

OV

CONFIT DE CANARD

Duck leg confit, truffled mash potatoes, sautéed vegetables and red berries sauce

OV

SALMON SUPREME

Grilled salmon fillet, served on sautéed vegetables

OV

VEGGIE WELLINGTON

Mushroom, leek, spinach, cream cheese & chestnut Wellington



DESSERTS

Baileys Petit Gateau

OV

Lemon meringue with passion fruit coulis

Italian Tiramisù

OV

Tropical fruit salad

OV

Local cheese platter

OV

Selection of ice cream

BEVERAGES

Red and white wines, sangria, beer, mineral water, soda, fresh lemonade, and fruit juices

OOHOO REVÉILLON

Pop the cork - sparkling wine with raisins on the terrace!



MENU REVEILLON

95€ PER PERSON

Children aged 4 to 10 pay 50%, 50% prepayment required at the time of booking, and 50% by 12/30 (non-refundable amount)

BOOK NOM

reservas@theclubsteakhouse.com 911896 507

