



NATURAL GROUP EXPERIENCE

PRIVATE CHEF

by Elisio Bernardes

OUR UNIQUE EXPERIENCE WITH
FAMILY, FRIENDS OR SIMPLY
THE ONE YOU LOVE

ENJOY EXQUISITE FOOD WITH OUR EXECUTIVE CHEF



ENJOY A PRIVATE CHEF EXPERIENCE IN THE COMFORT OF YOUR OWN HOME!

IT'S A UNIQUE EXPERIENCE; IDEAL FOR SPECIAL OCCASIONS, LUNCH WITH FRIENDS,
FAMILY DINNER OR A GREAT GIFT FOR THAT SPECIAL SOMEONE.

YOU JUST HAVE TO CHOOSE YOUR FAVOURITE EXPERIENCE!

CLASSIC EXPERIENCE € 85 PER PERSON

COUVERT

BUTTER WITH FLOWER SALT, FRESH CHEESE MOUSSE, TAPENADE , HOME MADE BREAD

STARTERS

TO SHARE

URUGUAYAN PASTIES

OVEN MELTED ITALIAN PROVOLONE CHEESE, OREGANO, CHERRY TOMATO & PESTO

GAMBAS A LA PLANCHAS - IRON SKILLET FRIED WILD PRAWNS, FINISHED

WITH COGNAC & BLACK GARLIC OIL

MAIN COURSE

BRASERO - FILLET, SIRLOIN & RIB EYE STEAKS, LAMB CHUMP, MIXED SAUSAGE

& CHICKEN BREAST

SIDES

ROAST VEGETABLES, POTATO GRATIN, SPINACH GRATIN & ROAST POTATOES

SAUCES

BÉARNAISE, CHIMUCHURRI & PEPPER SAUCE

DESSERT

APPLE CRUMBLE, SERVED WITH VANILLA ICE CREAM

COFFEE & CAKES

SILVER EXPERIENCE € 95 PER PERSON

COUVERT

BUTTER WITH FLOWER SALT, FRESH CHEESE MOUSSE, TAPENADE , HOME MADE BREAD

STARTER

TUNA TATAKI, SERVED WITH PASSION FRUIT SAUCE & WHISKEY TILE

MAIN COURSE

BEEF WELLINGTON, SERVED WITH TRUFFLED MUSHROOMS & POTATO ANNA

DESSERT I

CARAMELIZED CHOCOLATE BROWNIE, CHOCOLATE CHIP ICE
CREAM & SMOKED CELERIAC CONFIT

DESSERT II

SHOW COOKING OF BONBONS

GOLD EXPERIENCE € 125 PER PERSON

COUVERT

BUTTER WITH FLOWER SALT, FRESH CHEESE MOUSSE, TAPENADE , HOME MADE BREAD

SELECTION OF CANAPES

Show cooking

SALMON TARTARE, WITH RASPBERRY VINAIGRETTE & WAKAME SEAWEED

GAMBAS A LA PLANCHA - IRON SKILLET FRIED WILD PRAWNS, FINISHED

WITH COGNAC & BLACK GARLIC OIL

BLUE CHEESE MOUSSE, SERVED ON SODA TOAST

CHICKEN LIVER MOUSSE TART, FINISHED WITH MUSCATEL JELLY

STARTER

PRESSED BEEF, SERVED WITH ROASTED CELERIAC PURÉE, TRUFFLE

MOUSSE & MUSHROOM JUS

MAIN COURSE

FILLET OF SMOKED COD, SERVED WITH CORIANDER AIOLI

DESSERT I

CHOCOLATE BROWNIE, WITH CARAMEL NUTS & CHOCOLATE CHIP ICE CREAM

DESSERT II

SHOW COOKING OF BONBONS

TERMS & CONDITIONS

MINIMUM CONSUMPTION €1 300

IF NUMBER INCREASES OR DECREASES THE FINAL PRICE WILL BE ADJUSTED ACCORDINGLY.
PLEASE ALWAYS CONFIRM THE FINAL NUMBER OF GUESTS IN ADVANCE
WITH THE RESERVATIONS TEAM

20% DEPOSIT OF THE TOTAL PACKAGE IS REQUIRED TO CONFIRM YOUR BOOKING
30% OF THE TOTAL PACKAGE 90 DAYS BEFORE THE EVENT.
BALANCE OF YOUR TOTAL PACKAGE DUE 60 DAYS BEFORE THE EVENT.

ALL PRICES INCLUDE VAT AT LEGAL RATE

CONTACTS

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