

GROUP MENUS

éLeBê
restaurantes



*“we love perfection,
because we can’t have it;
we would repel it if we had it.*

*perfection is inhuman,
because human is imperfect.”*

Fernando Pessoa
in Livro do Desassossego, 1986.

menu 1



Menu for 20 people (minimum)

starters

Couvert
bread, olives, Chef's cheese

Cheeses Fondue

ÉleBê Salad

Partridge sausage

fish dish ^I

Chef's cod

garnished by trilogy of country
vegetable, prawns and
mozzarella

meat dish ^I

Montada minhota

rump steak in olive oil, garlic,
Chef's spicy and reduction
of green wine.

dessert

(buffet at the table)

Laminated Fruits

Convent candies
& Regional candies

drinks

Green wine
Casa do Homem

White and Red Douro wine,
LH

White and Red Alentejo wine,
Paço do Conde,
Antão Vaz & Vermelho

Water, Soft drinks
and Beer

coffee

27,90€
p.p.p.

I. Select one fish or meat dish

menu 2



Menu for 15 people (minimum)

starters

Couvert
bread, Chef's butter and
aromatized olives

Three cheeses fundue

Élebê salad

Partridge sausage

Traditional suggestion

Chef's suggestion

fish dish †

Cod and Prawns Risotto

aromatized cod in broth
prawns risotto

meat dish †

Wild pork

traditional recipe, small and smooth
pork meat is roasted at low
temperatures, served with small
potatoes and country vegetables.

dessert

(buffet at the table)

Laminated Fruits

Convent candies
& Regional candies

drinks

Green wine,
Casa do Homem

White and Red Douro wine,
LH

White and Red Alentejo wine,
Paço do Conde,
Antão Vaz & Vermelho

Water, Soft drinks and Beer

coffee

32,90€
p.p.p.

†. Select one fish or meat dish

menu 3



Menu for 15 people (minimum)

Welcome drink
Porto Tónico

starters

Couvert
bread, Chef's butter and
aromatized olives

Three cheeses fundue

Partridge sausage

Casserole of prawns

Chef's suggestion

Marinated Pheasant

fish dish

Batch of Grouper

fresh grouper with sauté
potatoes and prawns

meat dish

Countryside Beefsteak

grilled steak with side dishes

dessert

(buffet at the table)

Laminated Fruits

Convent candies
& Regional candies

drinks

Green wine
Pássaros

White and Red Douro wine,
Manuel Correia Reserva

White and Red Alentejo wine,
Paço do Conde,
Antão Vaz & Vermelho

Water, Soft drinks and Beer

coffee

44,00€
p.p.p.

I. Select one fish or meat dish

menu 4



Menu for 15 people (minimum)

Welcome drink
Porto Tónico

starters

Couvert
bread, olives and Chef's butter.

Sea selection
pleasant moment composed
by éLeBê king crab, Chef's
casserole of prawns, Calms
and Mussels.

seafood dish

Sea Bass fillet in Almond
garnished by ripe tomato risotto
or leek puree and roasted
vegetables.

mountains dish

Granny's Veal
slowly roasted and sweetened by
sweet wild chestnuts

Includes fish and meat dishes

dessert
(buffet at the table)

Laminated Fruits

Convent candies
& Regional candies

drinks

Green wine,
Pássaros

White and Red Douro wine,
Manuel Correia Reserva

White and Red Alentejo wine,
Paço do Conde,
Antão Vaz & Vermelho

Water, Soft drinks
and Beer

coffee

55,00€
p.p.p.

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There are no consumption restrictions (food or drinks) during the service, which ends when the coffee is served. After that, every consumption (food or drinks) will charge individually and not as part of the menu. The displayed menus, are standard, they can be adapted if case of need.

The pictures present in this document are merely illustrative. Other service options may be requested in person.

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