

Festive Menus



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Christmas Eve Dinner

COUVERT

ARTISAN SOURDOUGH BREAD, EGG YOLK TEXTURES, DESFIO OLIVE OIL

CHEF'S AMUSE-BOUCHE

STARTER

TIGER PRAWN, TRUFFLE, AND BEURRE BLANC

FISH COURSE

COD FROM ICELAND AND VEGETABLES FROM OUR GARDEN

MEAT COURSE TURKEY, PANCETTA AND BOLETUS

DESSERT

FRENCH TOAST, PORT WINE AND CUSTARD SAUCE

COFFEE, TEA & PETIT FOURS

MINI TRADITIONAL KING CAKE

TUESDAY, **DECEMBER 24TH, 2024**

PRICE

115,00€ * INCLUDING WINE PAIRING

99,00€* EXCLUDING BEVERAGES

Christmas Lunch

COUVERT

ARTISAN SOURDOUGH BREAD , EGG YOLK TEXTURES, DESFIO OLIVE OIL

CHEF'S AMUSE-BOUCHE

STARTER BAKED LOBSTER BISQUE LAFÕES VEAL, OVEN RICE AND DRIED FRUITS

DESSERT

APPLE, PEAR RAISIN AND MADAGASCAR VANILLA

COFFEE, TEA & PETIT FOURS

MINI TRADITIONAL QUEEN CAKE

WEDNESDAY, DECEMBER 25TH, 2024

PRICE

99,00€ * INCLUDING WINE PAIRING

85,00€ * EXCLUDING BEVERAGES



WE KINDLY ASK YOU TO INFORM OUR RESTAURANT'S RESERVATION TEAM OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

INFORMATION & BOOKINGS

RESERVATIONS.SANTAR@VALVERDELIVING.COM +351 232 394 800

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