

New Year's Eve Dinner

COUVERT

ARTISAN SOURDOUGH BREAD, EGG YOLK TEXTURES, DESFIO OLIVE OIL

CHEF'S AMUSE-BOUCHE

PINK SHRIMP, PEA AND LEMON BUDDHA'S HAND

STARTER

BRIOCHE, OX TAIL AND TRUFFLE

FISH COURSE

GROUPER, FRESH PASTA AND OSCIETTRA CAVIAR

MEAT COURSE

WHITE VEAL, CHESTNUT AND MORILLES

DESSERT

MERINGUE, FOREST FRUITS AND MASCARPONE

COFFEE, TEA & PETIT FOURS

SPARKLING WINE AND RAISINS AT MIDNIGHT

TUESDAY,

DECEMBER 31ST, 2024

PRICE

160,00€ *

INCLUDING WINE PAIRING

CLOSING AT 01:00AM



New Year's Brunch

SOUP

CARROT AND GINGER CREAM SOUP

SALADS & STARTERS

SHRIMP, LIME AND ASPARAGUS SALAD

BAGELS, SMOKED SALMON AND ARUGULA

CAPRESE SALAD

COUSCOUS AND ROASTED VEGETABLES SALAD

CHICKEN AND MUSHROOM PIES

HUMMUS AND VEGETABLE CRUDITÉS

STUFFED CRAB

NACHOS AND GUACAMOLE

PORTUGUESE AND INTERNATIONAL CHEESE PLATTERS

TOASTS, CRACKERS AND DRIED FRUITS

SELECTION OF COLD CUTS

ARTISAN SOURDOUGH BREAD

MAIN COURSES

EGGS BENEDICT

SCRAMBLED EGGS WITH ASPARAGUS OR TRUFFLE

CHUCK STEAK WITH TRUFFLED SAUCE

SMOKED DUCK, PORT WINE AND ORANGE

PINE NUT AND PANCETTA RICE

FRESH PASTA AND COCKLES

COD AND CORNBREAD

SELECTION OF VIENNOISERIES AND DESSERTS

CROISSANTS, CHOCOLATE CAKE, DRIED FRUITS PUFF PASTRY, PASTEL DE NATA (CUSTARD TARTLETS) BISCOFF PANCAKES

CHOCOLATE MOUSSE, APPLE CRUMBLE ALMOND TART, RASPBERRY CLAFOUTIS

BEVERAGES

PERSÉ TONIC, SOMMELIER'S SELECTION OF WINES, BEER, MINERAL WATER AND SOFT DRINKS, COFFEE AND TEA WEDNESDAY,
JANUARY 1ST, 2025

PRICE

80,00€*

45,00€ *
CHILDREN FROM
4 TO 10 YEARS OLD



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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