

Réveillon

WELCOME DRINK

KIR ROYAL

COUVERT

HOMEMADE SOURDOUGH BREAD WITH FLAVORED BUTTER AND OUR SAUCE

AMUSE BOUCHE

ARABIC BREAD WITH SEA BASS TARTAR AND KIMCHI

SNACKS

FOIE GRAS PANNACOTTA
AND MOSCATEL WINE SAUCE

PORTUGUESE SHRIMP, SAMPHIRE AND WHITE ASPARAGUS

BLACK STAR OF "PERCEBES", FLOWERS AND NORI POWDER

STARTER

SCARLET SHRIMP, CURRY, CRISPY CASSAVA AND FLOWERS

FISH COURSE

TURBOT, FRESH PEA PUREE, MUSSELS,
CAVIAR AND ICE PLANT, CHAMPAGNE SAUCE

MEAT COURSE

WHITE VEAL, LEEK, SWEET POTATO,
VEGETABLES, FOIE GRAS AND MADEIRA
WINE SAUCE

PRE DESSERT

STRAWBERRIES IN TWO TEXTURES

DESSERT

DARK CHOCOLATE AND WHISKY INTERMEZZO

COFFEE, TEA, AND FESTIVE PETIT FOURS

TUESDAY,
DECEMBER 31ST

PRICE

270,00€ *

135,00€ *
MENU AVAILABLE FROM
3 TO 12 YEARS OLD

^{*}Per person \cdot The prices listed above include VAT at the applicable legal rate.

Réveillon

Vegetarian

WELCOME DRINK

KIR ROYAL

COUVERT

HOMEMADE SOURDOUGH BREAD WITH FLAVORED BUTTER AND OUR SAUCE

AMUSE BOUCHE

ARABIC BREAD AND CARROT HUMMUS

SNACKS

BAO STUFFED WITH ASIAN VEGETABLES AND TAMARIND

BEETROOT, AVOCADO AND MICRO HERB TARTLET

BLACK STAR OF VEGETABLES AND SAMPHIRE

STARTER

FUNGI SHIMEJI, CRISPY CASSAVA AND FLOWERS MAIN COURSES

CARROT WITH SPICES, PEAS CAVIAR AND ICE PLANT

BARLEY RISOTTO WITH SPINACH,
BABY CARROTS AND LEEK EMULSION

PRE DESSERT

STRAWBERRIES IN TWO TEXTURES

DESSERT

DARK CHOCOLATE AND WHISKY INTERMEZZO

COFFEE, TEA, AND FESTIVE PETIT FOURS

Kids

STARTER

TOMATO CREAM SOUP WITH EGG AND CROUTONS

MAIN COURSE

VEAL MEATBALLS WITH MASHED POTATOES

DESSERT

ALMOND PIE WITH VANILLA ICE CREAM

TUESDAY,
DECEMBER 31ST

PRICE

270,00€ *

135,00€ *
MENU AVAILABLE FROM
3 TO 12 YEARS OLD

^{*}Per person · The prices listed above include VAT at the applicable legal rate.

New Years Lunch

STARTERS TO SHARE

TUNA ' PICA -PAU' WITH PURPLE ONION PICKLE

GREENS PEES TEMPURA
WITH TRUFFLE MAYONNAISE

"PATA NEGRA" SMOKED HAM
WITH OLIVE OIL AND TOMATO SALAD

FISH COURSE

GROUPER AND SHRIMP STEW,
COOKING IN A PORTUGUESE STYLE,
AND MINT FROM RIBEIRA

or

MEAT COURSE

VEAL WELLINGTON WITH TRUFFLED MASHED POTATOES

DESSERT BUFFET

CHEESE SELECTION

MINI PASSION FRUIT PANNA COTTA

MINI ORANGE PIE WITH MALIBU AND LIME CREAM

CHOCOLATE TART WITH PINK PEPPER

VANILLA "ÉCLAIRS"

and porto white wine, vallado

WEDNESDAY,
JANUARY 1ST

PRICE

70,00€ *

32,50€ *
MENU AVAILABLE FROM
3 TO 12 YEARS OLD

New Years Lunch

Vegetarian

STARTERS TO SHARE

ERYNGII MUSHROOMS, BABA GANOUSH, CHAMPAGNE SAUCE AND LEMON PEARLS

GREEN PEES TEMPURA
WITH TRUFFLE MAYONNAISE

MAIN COURSES

PUMPKIN GNOCHIS WITH SPINACH SAUCE AND SLICED ALMONDS

or

VETERARIAN WELLINGTON WITH SAUTÉED VEGETABLES

DESSERT BUFFET

CHEESE SELECTION

MINI PASSION FRUIT PANNA COTTA

MINI ORANGE PIE WITH MALIBU AND LIME CREAM

CHOCOLATE TART WITH PINK PEPPER

VANILLA "ÉCLAIRS"

and porto white wine, vallado

Kids

STARTER

PUMPKIN CREAM SOUP WITH EDIBLE PASTA

MAIN COURSE

SIRLOIN STEAK WITH MUSHROOM SAUCE

DESSERT

DESSERTS BUFFET

WEDNESDAY,
JANUARY 1ST

PRICE

70,00€ *

32,50€ *
MENU AVAILABLE FROM
3 TO 12 YEARS OLD

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WE KINDLY ASK THAT YOU INFORM OUR RESTAURANT RESERVATIONS TEAM OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

INFORMATION & BOOKINGS

RESERVATIONS.LISBOA@VALVERDELIVING.COM EVENTS.LISBOA@VALVERDELIVING.COM +351 210 940 300

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