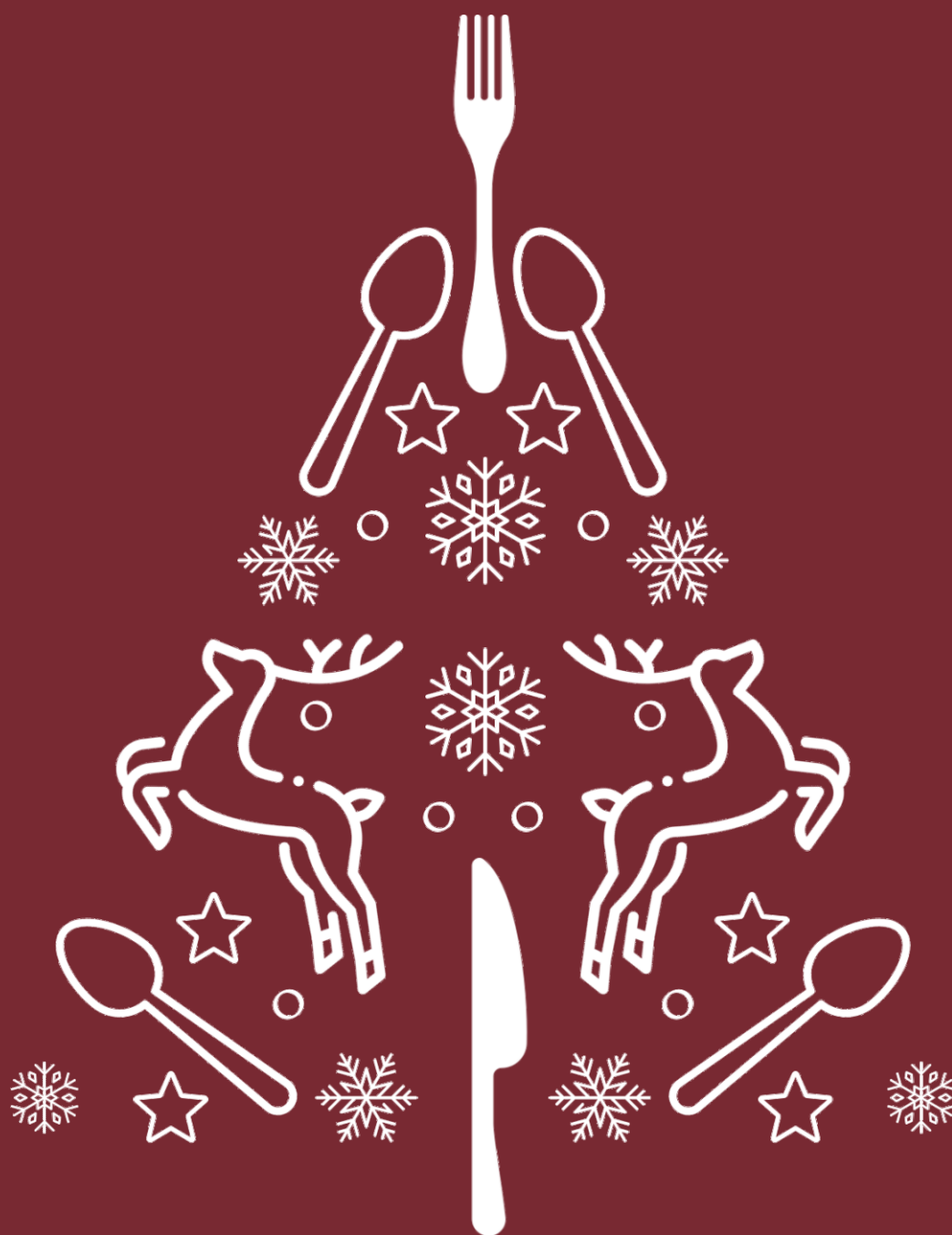


Christmas Day



MIRANDUS

RESTAURANT

Christmas Day Menu

25th of December

Mirandus Couvert

Starters

- Goats cheese gratin with Alentejo honey and fig chutney
or
Celeriac foam soup with roasted almonds, truffle oil and chives
or
Smoked salmon tartare with crème fraîche, fresh herbs and crostini
or
Vegan: Spiced cous-cous with dried fruits, nuts and avocado cream
or
Beef carpaccio with green pepper, tomato and chive vinaigrette, rocket and parmesan cheese
or
Crispy prawns with mango and chili, leaf salad and peanut vinaigrette

Main courses

Fish

- Salmon fillet on creamy leek vegetables with orange and basil gnocchi
or
Lemon risotto with prawns flambé and confit cherry tomatoes
or
Grilled tuna steak with vegetable vinaigrette, smashed potatoes, olives and pesto
or
Fish of day filleted with glazed vegetables, rosemary potatoes and white wine foam sauce

Meat

- Braised leg of lamb with port wine sauce, ratatouille, and mashed potatoes
or
Pan fried guinea fowl breast, with Madeira wine sauce, roasted vegetables and basil gnocchi
or
Beef fillet served pink with port wine onions and Roman dumplings
or
Pink roasted duck breast with apple and mushrooms, sweet corn tart and Madeira wine sauce
or
Vegan: Jackfruit ragout with vegetables and herbal rice

Dessert

- Crème Brulé with Madagascar Vanilla
or
Carob tart with red fruits yogurt ice cream
or
Apple crumble served warm with caramel ice cream, nuts, and cinnamon
or
Orange salad with dried figs, almonds, and vanilla ice cream
or
Vegan: Orange salad with dried figs, almonds, and vegan vanilla ice cream

Petit four: Mirandus selection

€ 65

Price per person for 3 course menu
1 Starter, 1 Main course, 1 Dessert. Drinks not included.

Bookings: +351 282 763 222 or info@vivendamiranda.com
Minimum 72 hours mandatory pre-booking

VAT included at the current rate

