

*Festive Season*



MIRANDUS

RESTAURANT

# Festive Menu

1st to 24th 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

### 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

#### 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  
Vegan: Jackfruit ragout with vegetables and herbal rice

### Dessert

- Crème Brûlée with Madagascar Vanilla  
or  
Carob tart with red fruits yogurt ice cream  
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

€ 62

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](mailto:info@vivendamiranda.com)**  
Minimum 72 hours mandatory pre-booking

VAT included at the current rate

