



Valentine's Menu

Glass of sparkling wine

Amuse bouche

Starters (Choose 1)

Crispy tiger prawn with mango, chilli and salad in peanut vinaigrette
Mixed salad with roasted pine nuts and aged balsamic vinegar
Homemade chicken liver paté with red current, rocket, and grissini
Vegan: Consommé of lime leaves with fine vegetables and herbs

Main courses (Choose 1)

Meat

Sliced beef fillet "Stroganoff" with mushrooms, beetroot and herbal rice
Crispy pan-fried guinea fowl breast with creamy leek and orange, gnocchi and Madeira wine sauce

Fish

Sole meunière with capers and lemon, sautéed spinach and mashed potatoes
Fried salmon fillet with creamy leek and orange, gnocchi and white wine foam sauce
Vegan: Soya ragout with vegetables, curry sauce and herbal rice

Dessert (Choose 1)

Chocolate parfait with mango and passion fruit sauce
Apple strudel with nuts and caramel ice cream
Vanilla crème brûlée
Orange salad with dried figs, roasted almonds and vanilla ice cream
Vegan: Orange salad with dried figs, roasted almonds and vegan vanilla ice cream

Petit four

65 Euros per person

This price includes: 1 glass of sparkling wine / amuse bouche / 1 starter / 1 main course / 1 dessert / petit four

Bookings: +351 282 763 222 / info@vivendamiranda.com (min 24 hours in advance)