

Valentine's day Menu

14th of February 2025

Welcome Drink

Amuse-bouche

Starters

Crispy tiger prawns with mango, chili, and peanut vinaigrette salad
Beef Carpaccio with green pepper, parmesan cheese, rocket salad and tomato vinaigrette with chives
Mixed salad with roasted pine nuts and homemade dressing
Tomato Soup with basil pesto and croutons
Vegan: Falafel with yogurt-mint sauce, avocado, and salad with sesame dressing

Main courses

Mirandese Veal cheek with sweet potato purée and baby vegetables
Grilled beef tenderloin "Café de Paris" sauce, glazed vegetables, and gratin potatoes
Pintada breast with Madeira wine sauce, ratatouille, and basil pesto gnocchi
Grilled sole with caper and lemon butter, sautéed bimi, and potato purée
Vegan: Sweet potato curry with chickpeas and seasonal vegetables

Desserts

Apple pie with puff pastry and cinnamon ice cream
Affogato (Vanilla ice cream with espresso)
Lime parfait with meringue
Madagascar vanilla crème brûlée
Vegan: Chocolate Fondant with hazelnut and blackcurrant sorbet

Petit four

€ 65 per person

Price includes: welcome drink, amuse bouche, 1 starter, 1 main course, 1 dessert, petit four
VAT included at the current rate

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