

Valentines Menu

14th of February 2026

WELCOME DRINK & AMUSE-BOUCHE

STARTER

Mixed salad with roasted pine nuts and house dressing
Tuna tartar with avocado, sesame oil and salad
Crustacean foam soup with coconut milk, curry and baked fish praline
Homemade crispy beef croquets with coleslaw and tartar sauce
Vegan: Falafel with mixed salad, and avocado in sesame vinaigrette

MAIN COURSE

Grilled tuna fillet with saffron sauce, ratatouille and basil gnocchi
Sole meunière with lemon and capers, sautéed bimi broccoli and mashed potatoes
Sliced veal fillet Zurich Style with mushrooms, "rösti" potatoes and creamy white wine sauce
Lamb fillets with Port wine sauce, sautéed mushrooms and potato gratin
Vegan: Seitan with vegetables in spicy peanut sauce and rice

DESSERT

Crème brûlée with Madagascar vanilla
Affogato (vanilla ice cream with espresso)
Profiteroles with pistachio ice cream and toffee sauce
Tiramisu chefs' style
Vegan: Orange salad with dried figs, roasted almonds and vanilla ice cream

€ 69

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

BOOKINGS

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