

Réveillon no FeelViana

Jantar 31/12/2026

CANAPÉS

Brioche, tártaro de novilho, cogumelo
Croquete de pato e laranja
Bonbon de foie-gras
Tartelete de queijo flamengo, tomate e
manjerição
Cone de queijo de cabra e figo
Airbag de algas e camarão
Polvo em tempura, maionese de yuzu

PRATOS PRINCIPAIS

Sapateira no seu molho, abóbora, óleo de
camarão, ar de crustáceos
Robalo grelhado, gribiche de curgete e
estragão, funcho
Maçã verde, lima, pepino
Tornedó, terrina de batata e queijo, espuma de
Boletos, pickle de cebolinha
Mil folhas de chocolate, avelã caramelizada,
turrão, gelado de castanha

CEIA

Caldo Verde
Mini Hambúrgueres
Rissóis de Leitão
Torta de Laranja
Tarte de Noz
Uvas passas e frutos secos

Ano Novo no FeelViana

Almoço buffet 01/01/2027

SALGADOS & CHARCUTARIA

Croquete de rabo de boi e trufa
Rissol de cogumelo
Bola de azeitona e tomate seco
Tábua de queijos
Tábua de fumados e enchidos

ENTRADAS

Lombo de atum confitado, salada de feijão-fradinho
Camarão cozido, molho de alho assado e ervas
Salada de polvo, cebola roxa, salsa, vinagrete de pimentos
Croissant, creme de queijo, Gravlax de Salmão
Bruschetta de abacate, espinafre e ovo mollet

SALADAS

Salada de couve roxa, maçã verde, vinagrete de sidra
Salada de frango do campo, grão, quinoa, pepino e ervas
Beterraba assada, rúcula, queijo fresco, vinagreta de Jerez
Mescla de verdes e vinagretas à parte

QUENTES

Sopa trufada de feijão branco e alho francês
Corvina assada em cebolada
Entrecôte de novilho grelhado, molho de vinho Madeira
Estufado de lentilhas vermelhas e legumes de inverno

ACOMPANHAMENTOS

Batata laminada assada
Arroz de forno com frutos secos
Grelhos ao alho e crocante de broa
Abóbora assada com alecrim

SOBREMESAS

Bolo-rei e bolo-rainha
Rabanada de brioche com amêndoa caramelizada, molho de vinho do Porto
Pudim Abade Priscos
Leite Creme Queimado
Cheesecake de maracujá e crocante de coco
Pera bêbada, iogurte natural, limão
Fruta laminada, frutos secos

New Year's Eve at FeelViana

Dinner 31/12/2026

CANAPÉS

Brioche with beef tartare and mushrooms
Duck and orange croquette
Foie gras bonbon
Edam cheese, tomato and basil tartlet
Goat's cheese and fig cone
Seaweed crisp with prawns
Tempura octopus with yuzu mayonnaise

MAIN DISHES

Dressed crab with pumpkin, prawn oil and
shellfish foam
Grilled sea bass with courgette and tarragon
gribiche, and fennel
Green apple, lime and cucumber
Beef tournedos with potato and cheese terrine,
porcini foam and pickled spring onion
Chocolate mille-feuille with caramelised
hazelnuts, nougat and chestnut ice cream

LATE-NIGHT SUPPER

Caldo verde, traditional Portuguese kale soup
Mini burgers
Suckling pig pastries
Orange roulade
Walnut tart
Raisins and mixed nuts

New Year at FeelViana

Lunch buffet 01/01/2027

SAVOURY BITES & CHARCUTERIE

Oxtail and truffle croquette
Mushroom pastry
Olive and sun-dried tomato bread
Cheese board
Cured meat and smoked meat board

STARTERS

Confit tuna loin with black-eyed bean salad
Poached prawns with roasted garlic and herb sauce
Octopus salad with red onion, parsley and pepper vinaigrette
Croissant with cream cheese and salmon gravlax
Avocado and spinach bruschetta with soft-boiled egg

SALADS

Red cabbage and green apple salad with cider vinaigrette
Free-range chicken salad with chickpeas, quinoa, cucumber and herbs
Roasted beetroot with rocket, fresh cheese and sherry vinaigrette
Mixed green leaves with vinaigrettes served separately

HOT DISHES

Truffled white bean and leek soup
Roast meagre with slow-cooked onions
Grilled beef entrecôte with Madeira wine sauce
Red lentil and winter vegetable stew

SIDE DISHES

Roast sliced potatoes
Oven-baked rice with mixed nuts
Garlic-sautéed turnip greens with a crispy broa topping
Roast pumpkin with rosemary

DESSERTS

Bolo-rei and *bolo-rainha* — traditional Portuguese festive cakes
Brioche French toast with caramelised almonds and Port wine sauce
Abade de Priscos pudding
Caramelised Portuguese custard
Passion fruit cheesecake with coconut crunch
Red wine-poached pear with natural yoghurt and lemon
Sliced fresh fruit and mixed nuts