



MERRY  
CHRISTMAS

# CHRISTMAS EVENING



RESERVATIONS

Pestana Vintage Porto Hotel  
RIB Beef & Wine Porto  
Praça da Ribeira, nº 1  
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**RIB**  
BEEF & WINE  
PORTO



# MERRY CHRISTMAS

## COUVERT

Traditional water bread, rosemary and dried tomato brioche, artisanal truffle butter, olive oil Casa de Santo Amaro premium PDO

## STARTERS

Duck magret carpaccio, citrus fruits, radicchio, toasted pine nuts  
Codfish consommé, barley, low temperature egg yolk, coriander  
*Vinha de Reis White - Dão*

## MAIN COURSE

Braised octopus, portuguese cabbage, smashed potatoes, black garlic  
Wagyu sirloin, shimenji, purple potatoes, baby carrots, meat jus and thyme  
*Vale D. Maria Superior Red – Douro*

## DESSERTS

Fried beignets, cinnamon cream, hazelnut crumble, moscatel ice cream  
*Port Wine Messias 10 Years*

## DESSERTS BUFFET

Caramelised fresh toast with port wine syrup, egg pudding, creamy sponge cake, dried and cristallised fruit cake, dried fruits creamy, sweet egg moodle, crème brûlée, chocolate mousse, dried fruit and chocolate cake, sweet egg.

€150,00 per person

VAT included at the current.

If you have any food restrictions, please let us know.



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# MERRY CHRISTMAS

## VEGGIE MENU COUVERT

Traditional water bread, rosemary and dried tomato brioche,  
artisanal truffle butter, olive oil Casa de Santo Amaro premium PDO

## STARTERS

Stewed mushrooms, truffled mashed potato, balsamic vinegar  
Green bean tempura, lime mayonnaise  
*Vinha de Reis White Wine – Dão*

## MAIN COURSE

Potato foam, grilled vegetables and low temperature egg  
Asparagus risotto, hazelnuts and parmesan cheese  
*Vale D. Maria Superior Red Wine - Douro*

## DESSERTS

Fried beignets, cinnamon cream, hazelnut crumble moscatel ice  
cream  
*Port Wine Messias 10 Years*

## DESSERTS BUFFET

Caramelised fresh toast with port wine syrup, egg pudding, creamy  
sponge cake, dried and crystallised fruit cake, dried fruits creamy,  
sweet egg moodle, crème brûlée, chocolate mousse, dried fruit and  
chocolate cake, sweet egg.

€150,00 per person  
VAT included at the current  
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# MERRY CHRISTMAS

## CHRISTMAS EVENING KIDS MENU

### COUVERT

Traditional water bread, rosemary and dried tomato brioche, artisanal truffle butter, olive oil Casa de Santo Amaro premium PDO

### STARTERS

Pumpkin creamy soup

### MAIN COURSE

Codfish in tempura, rice



Loin steak, french fries, bbq

### DESSERTS

Chocolate cake, vanilla ice cream

### DESSERTS BUFFET

Caramelised fresh toast with port wine syrup, egg pudding, creamy sponge cake, dried and cristallised fruit cake, dried fruits creamy, sweet egg moodle, crème brûlée, chocolate mousse, dried fruit and chocolate cake, sweet egg.



€75,00 per person  
0 to 4 years – Free  
4 to 12 years – 50% of the amount

VAT included at the current  
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# MERRY CHRISTMAS

CHRISTMAS  
25.12

## DESSERTS BUFFET

Caramelised fresh toast with port wine syrup, egg pudding, creamy sponge cake, dried and cristallised fruit cake, dried fruits creamy, sweet egg moodle, crème brûlée, chocolate mousse, dried fruit and chocolate cake, sweet egg.

## PORT WINE

€12,00 per person



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