



A mosaic of stories, a tableau of connections and camaraderie. A moment to indulge and revel in the charm of the season by candlelight. Here, celebration is an art form in itself that entices us to savour the richness of flavours and raise a toast to the coming year. But most of all, xtian is the place where friends, both new and old, gather to embrace a tapestry of traditions and weave the threads of their own heritage into the fabric of the night.

WELCOME COCKTAIL

BAR

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- STEAK TARTARE
 - CHEESE SALAD WITH NUTS
 - DUCK SPRING ROLLS
 - SMOKED SALMON BELLINI WITH CAVIAR
 - CRAB VOL-AU-VENT WITH APPLE SAUCE
-

DRINKS

- CONDE DE ANADIA SPARKLING WINE
- HERDADE GAMBIA WHITE, RED AND ROSÉ WINE
- WATER AND SOFT DRINKS

NEW YEAR'S EVE DINNER

RESTAURANT

185 €
65 €: OPTIONAL WINE PAIRING

AMUSE

- JERUSALEM ARTICHOKE CREAM SOUP WITH BLACK TRUFFLE
-

STARTER

- SCARLET PRAWNS WITH RICE
- QUINTA DA BOA ESPERANÇA ROSÉ WINE GLASS
-

FISH DISH

- MONKFISH WELLINGTON WITH "BULHÃO PATO" SAUCE
- ALFAIATE WHITE WINE GLASS
-

MEAT DISH

- VENISON LOIN, CONFIT POTATO, ROAST PARSNIP WITH HONEY AND CHOCOLATE-INFUSED VENISON JUS

INEVITÁVEL RED WINE GLASS

DESSERT

- CHOCOLATE DESSERT WITH MILK FOAM AND HOT CHOCOLATE SAUCE
- OR
- APPLE STRUDEL WITH ENGLISH CREAM

COLIDAS DO DOURO LATE HARVEST GLASS

COFFEE AND PETIT FOURS, PASS GRAPE, CONDE DE ANADIA SPARKLING WINE

AFTER DINNER

- CHEESE BOARD
- "CALDO VERDE" SOUP

KIDS MENU

FROM 6-12 YEARS OLD

90 €

STARTER

- VEGETABLE CREAM SOUP
-

FISH DISH

- ROASTED SEA BASS WITH STEWED VEGETABLES
-

MEAT DISH

- BEEF STEAK WITH FRENCH FRIES
-

DESSERT

- CHOCOLATE DESSERT WITH MILK FOAM AND HOT CHOCOLATE SAUCE
- OR
- APPLE STRUDEL WITH ENGLISH CREAM