AS VELAS
RESTAURANT - TERRACE
LOUNGE BAR

A Menu

Soup of the day

or

Home smoked salmon and tuna (P)
Chicory, fennel julienne, rocket
Mustard vinaigrette (MO)

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Stuffed roast turkey (G)
Chipolata sausage
Chestnut purée (N)
Cranberry and bread sauces

or

Roasted fillet of pork
Shimeji mushroom sauce

Roast potatoes
Fresh sautéed vegetables

***

Tropical fruits
Coulis of wild fruits

or

Christmas pudding (G)
Flamed brandy sauce

***

Mince pies (G)(N)

Coffee and teas

Price: 36.00 euros - VAT included

(V) VEGETARIAN · (VG) VEGAN
ALLERGEN KEY: (G) GLUTEN · (C) CRUSTACEANS · (E) EGGS · (F) FISH · (A) PEANUTS · (S) SOY · (M) MILK · (N) NUTS · (AP) CELERY · (MO) MUSTARD · (SE) SESAME · (SU) SULPHITES · (M) MOLLUSCS · (T) LUPINS
NOTE: THE ALLERGEN LIST IS INDICATIVE. FOR COMPLETE INFORMATION, PLEASE CONSULT OUR TEAM.

Children - When accompanied by their parents:
0-6 Years = 25% | 7-9 Years = 50%
10-12 Years = 75% | Over 13 = 100%

AS VELAS
RESTAURANT - TERRACE
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B Menu

Cream of pumpkin with asparagus

or

Beef carpaccio
Rocket, parmesan cheese (M)

or

Gratinated salmon (F)
Leek, spinach
Cheese and béchamel (M)

***

Roast turkey (G)
Chipolata sausages
Chestnut purée (N)
Cranberry and bread sauces

or

Sautéed veal medallions
Green pepper sauce (L)

Roast potatoes
Fresh sautéed vegetables

***

Apple and rhubarb crumble (G)
Fresh custard

or

Christmas pudding (G)
Flamed brandy sauce

or

Cheese platter (M)

***

Mince pies (G)(N)

Coffee and teas

Price: 43.00 euros - VAT included

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AS VELAS
RESTAURANT - TERRACE
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C Menu

Cream of green asparagus

or

Avocado stuffed with fresh tuna tartare (F)
Soya and honey sauce (G)(S)
Mango coulis

or

Sautéed prawns (C)
Olive oil, garlic, coriander and chilli peppers

***

Stuffed roast turkey (G)
Chipolata sausages
Chestnut purée (N)
Cranberry and bread sauces

or

Roast beef
Yorkshire pudding (G)
Port wine, cranberry and mint sauce (SU)

Roast potatoes
Fresh sautéed vegetables

***

Warm chocolate cake (G)
Vanilla ice cream (M)

or

Christmas pudding (G)
Flamed brandy sauce

or

Cheese platter (M)

***

Mince pies (G)(N)

Coffee and teas

Price: 48.00 euros - VAT included

(V) VEGETARIAN · (VG) VEGAN
ALLERGEN KEY: (G) GLUTEN · (C) CRUSTACEANS · (E) EGGS · (F) FISH · (A) PEANUTS · (S) SOY · (M) MILK · (N) NUTS · (AP) CELERY · (MO) MUSTARD · (SE) SESAME · (SU) SULPHITES · (M) MOLLUSCS · (T) LUPINS
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