

Eufémia
Christmas
TASTING MENUS



menu I

COUVERT

Bread, Herb Butter, Green Olive
Tapenade and Beetroot Hummus

AMUSE BOUCHE

FRESH CHEESE SALAD

Mixed Lettuce, Beetroot,
Radishes and Red Berry
Vinaigrette

SEARED TUNA

Sweet Potato, Spinach and
Green Sauce

or

BEEF TENDERLOIN TOURNEDOS

Fondant Potato, Smoked
Eggplant, Confit Carrot and Red
Wine Sauce

DESSERT

Caramel Fondant with Vanilla
Ice Cream



menu II

COUVERT

Bread, Herb Butter, Green Olive
Tapenade and Beetroot Hummus

AMUSE BOUCHE

OCTOPUS SALAD

Garden Lettuce, Pico de Gallo
and Black Garlic Olive Oil

SHRIMP BISQUE

PARROTFISH

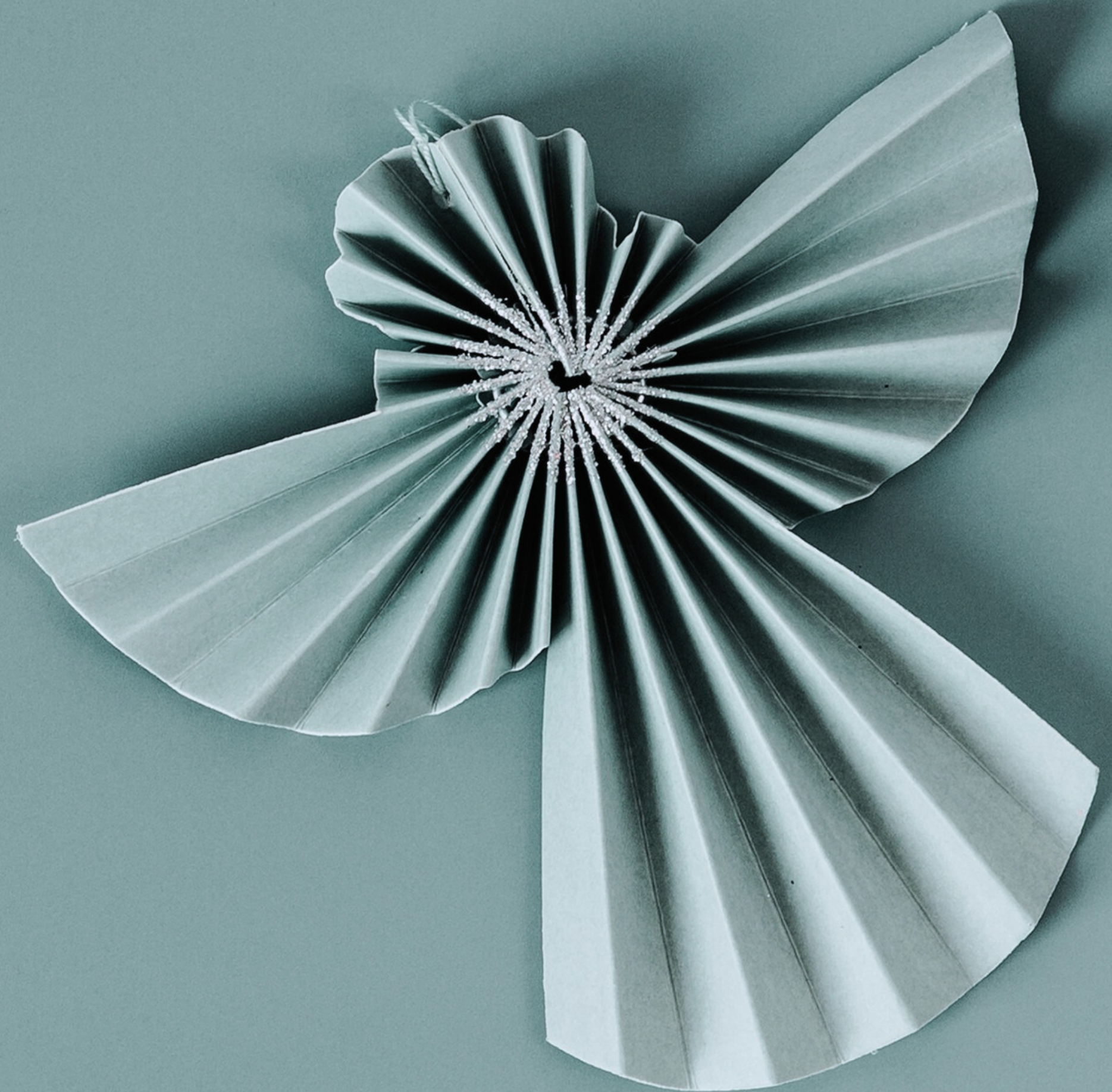
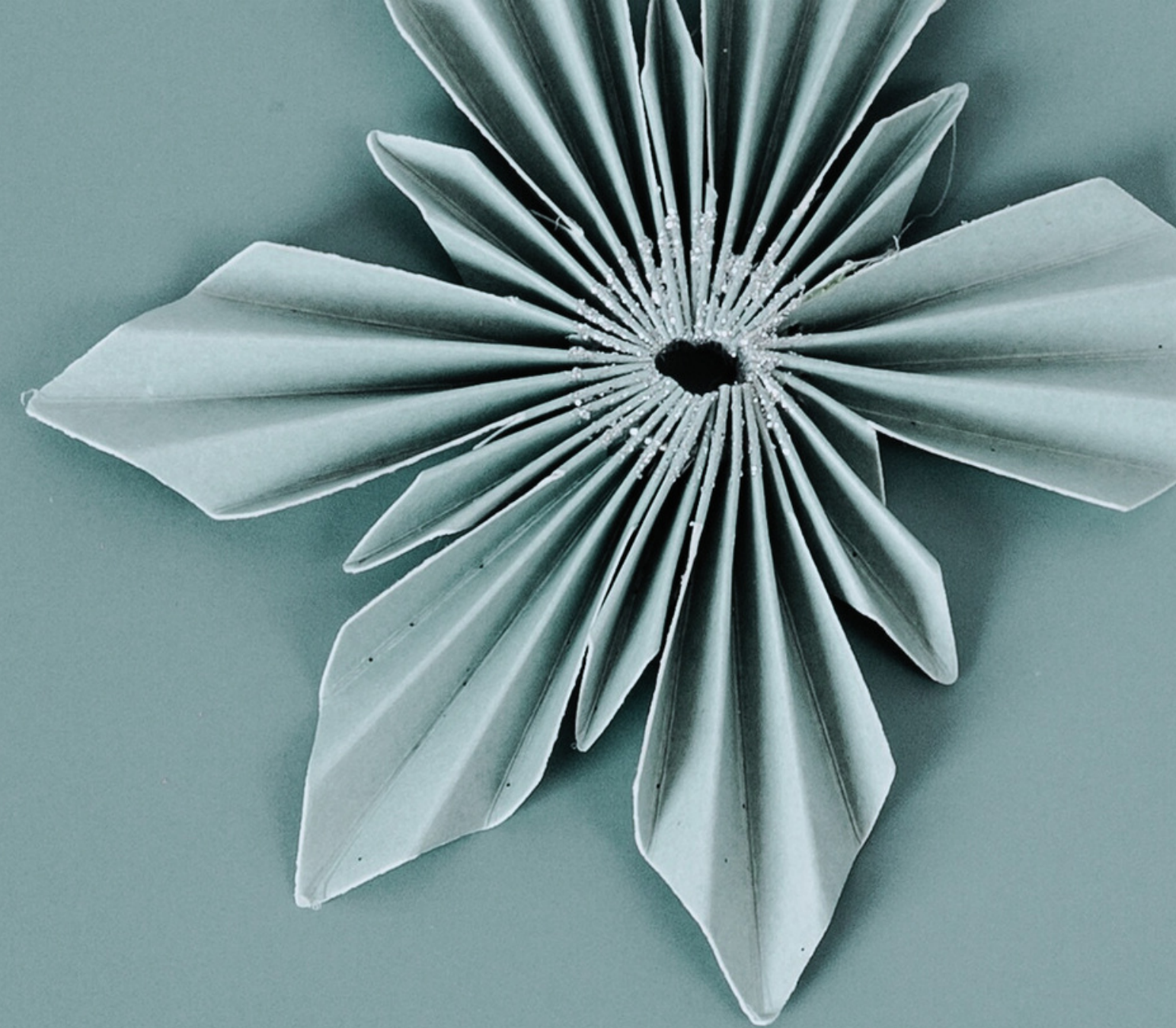
Potato Rösti, Julienne Vegetables
and Meunière Sauce

BEEF CHEEK

Mashed Potato, Vichy Carrots,
and “Abafado” Wine Jus

DESSERT

Vanilla Panna Cotta, Pineapple
Textures



prices & conditions

MENU I	MENU II
€31.00 per person	€41.00 per person

DRINKS SUPPLEMENT INCLUDED

White and red wine from our selection, soft drinks, mineral and sparkling water, coffee, and tea.

OTHER INFORMATION

Menus available from November 10 to December 23 for groups of more than 10 people.

Reservations: eufemia@antilliahotel.com

Reserve with, at least, 4 days in advance.

All taxes included.

