



Davvero
L I S B O A

Xmas is Sublime

24 / 12 / 2025

MENÙ VIGILIA DI NATALE

90€ (Drinks not included) | Wine pairing option 40€

AMUSE-BOUCHE

Brioche con tonno, crema di avocado, gel di yuzu e alga nori

Brioche with tuna, avocado cream, yuzu gel and nori seaweed

ANTIPASTO

Spuma di castagne, funghi selvatici al timo, crema di zucca e semi di zucca

Chestnut foam, wild mushrooms with thyme, pumpkin cream and pumpkin seeds

PRIMO

Tagliatelle fresche con vellutata di Parmigiano 36 mesi e tartufo nero

Fresh tagliatelle with 36-month Parmigiano velouté and black truffle

SECONDO

Petto d'anatra confit con barbabietola in tre consistenze

Confit duck breast with beetroot prepared three ways

DOLCI

Verrina di zabaione e caffè con crumble di pandoro croccante

Verrine of zabaglione and coffee with crunchy pandoro crumble

Vegetarian/vegan options available.

All prices include VAT. Prices shown are in euros. Dietary restrictions: Please let our team know, if there are any dietary restrictions so we can tailor the meal to your preferences. We are unable to guarantee that dishes will be completely allergen-free.

No dish, food product or drink, including the couvert can be charged if it's not requested by the customer or if it is not used.

25 / 12 / 2025

Xmas's Bellini Brunch

Set menu | 65€ per person | From 12pm to 3:30pm

This gastronomic experience blends the Brunch tradition with elegance and charm of the Italian cuisine bringing along our beloved Bellini.

COCKTAIL B E L L I N I (All you can drink)

B U F F E T
Salumeria
Selection of italian cold cuts and cheese

Stazione del pane
Homemade bread selection

Piatti freddi
Cold plates and salad selection

Piatti caldi
Hot plates selection

Stazione dei dolci
Dessert of the day

Gelato del giorno
Homemade ice cream

PIATTI PRINCIPALI Choose one

Risotto di Zaferano con stracciatela e limone
Saffron risotto with stracciatella and lemon

Polpo al peperoncino, crema di peperoni alla paprika, cavolo nero e salsa allo yogurt e lime
Octopus with chili, paprika pepper cream, kale, and yogurt-lime sauce

Lasagna
Lasagna

Tagliolini gratinati con funghi e pancetta
Gratinated tagliolini with mushrooms and pancetta

Coscia di capretto con carote e cipolline glassate
Kid leg with glazed carrots and pearl onions

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Xmas is Sublime



New Year is Sublime

31 / 12 / 2025

MENÙ CAPODANNO VIAGGIO D'ITALIA

150€ | Drinks not included | Wine pairing option 55€
Champagne flute included for a toast at the end of the dinner

AMUSE-BOUCHE

3 ASSAGGINI – NORD ITALIA (LOMBARDIA, PIEMONTE, TRENTINO)

Battuta di manzo con caviale Oscietra

Tartare di ricciola e caviale di salmone su cialda di tapioca

Carciofo croccante, maionese all'aglio nero e caviale di lime

Beef tartare with Oscietra caviar

Amberjack tartare with salmon roe on tapioca wafer

Crispy artichoke with black garlic mayonnaise and finger lime caviar

ANTIPASTO

NORD (PIEMONTE, MODENA)

**Spuma di sedano rapa al tartufo nero, uovo a bassa temperatura
e perle di aceto balsamico bianco**

Celeriac foam with black truffle, slow-cooked egg and white balsamic pearls

PRIMO

CENTRO ITALIA (MARCHE, ABRUZZO)

Risotto allo Champagne, crema di zafferano e carpaccio di scampi al limone

Champagne risotto with saffron cream and lemon scampi carpaccio

SECONDO

CENTRO-SUD ITALIA (TOSCANA, ROMA, PUGLIA)

Controfiletto con salsa al Primitivo, purè di zucca allo zenzero e bieta baby

Beef sirloin with Primitivo sauce, ginger pumpkin purée and baby chard

PRE-DESSERT

Sgroppino al limone di Sorrento e menta fresca

Sgroppino with Sorrento lemon and fresh mint

DOLCI

Mousse al cioccolato e amarena con gelato artigianale al pistacchio

Chocolate and amarena mousse with artisanal pistachio ice cream

1 / 1 / 2026

New Year's Bellini Brunch

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