

LINDNER
HOTEL

MALLORCA
PORTALS NOUS

festive cuisine



christmas menu

LINDNER
HOTEL

MALLORCA
PORTALS NOUS

24.12.2025 from 19:00 hours

1. Course

SCALLOP AND RED PRAWN CEVICHE

with aubergine tartare, sweet tomato and hot potato foam.

2. Course

PUMPKIN CURRY SOUP

with oxtail gyozas and 'Piment d'Espelette'.

3. Course

ROAST DUCK

with red cabbage and spices, glazed chestnuts and potato dumplings

4. Course

HAZELNUT PRALINE

with dark chocolate, pistachio crumble and clementine granita

● 79,00€ P. P.

RESERVATION

Tel +34 971 707 777 | cesar.soto1@lindnerhotels.com



christmas menu

LINDNER
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MALLORCA
PORTALS NOUS

25.12.2025 Lunch Menu (13:00-16:00 hours)

1. Course

MALLORCAN CHRISTMAS SOUP

2. Course

ROAST LAMB

with figs and braised potatoes

3. Course

MALLORCAN „GATÓ“

with almond ice cream

● 59,00€ P. P.

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christmas menu

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MALLORCA
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25.12.2025 from 19:00 hours

1. Course

CHESTNUT CREAM SOUP

with foie gras foam

or

BEETROOT 'CARPACCIO'

with goat cheese roll, pumpkin seeds, lamb's lettuce
and mustard sauce

2. Course

TURBOT SUPREME

with smoked aromas, vermouth foam,
snow peas and pea purée

or

JUNIPER-CRUSTED

venison loin with Brussels sprouts
and hazelnut gnocchi

3. Course

RASPBERRY AND NOUGAT CAKE

with yoghurt ice cream

● 49,00€ P. P.

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christmas menu

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26.12.2025 from 19:00 hours

1. Course

„CARPACCIO OF WHITE VEAL

with warm ceps vinaigrette

or

TRUFFLE FOAM

with black autumn truffle

2. Course

SEA BASS SUPREME

with seafood foam, fennel pisto and
cauliflower lime mousseline.

or

VEAL CHEEKS

with roasted vegetables and
celery apple puree

3. Course

CATALAN CREAM

with orange sorbet

● 49,00€ P. P.

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