



NEW YEAR'S EVE

at Artsy Cascais

Celebrate the arrival of 2026 in style at Artsy Cascais

December 31st
From 7 to 10:30 pm

For more information

+351 210 132 390

reservations@artsycascais.com

www.artsycascais.com

ARTSY Cascais

Av. Dom Carlos I 246, 2750-310 Cascais

NEW YEAR'S EVE

December 31st

ARTSY Cascais

Celebrate the arrival of 2026 in style at ARTSY Cascais, where art, flavor, and ambiance come together for an unforgettable New Year's Eve experience.

As midnight approaches, raise your glass to new beginnings in the heart of Cascais — a place where every detail has been thoughtfully curated to make your night truly special.

Stay at Artsy and take advantage of our exclusive offer, starting at **850,00€**.

This offer includes:

A 2-night stay (*from December 30th*)

Breakfast, if taken at the restaurant

New Year's Eve Dinner

Late check-out upon availability

Single 850,00€

Double 1 050,00€

You may also enjoy this new beginning at ARTSY Cascais, with dinner only, from **200,00€** per person.

Terms & Conditions

50% of the total amount must be paid upon confirmation and the remainder is due for settlement on arrival.

You may cancel your reservation up to 14 days before the event day.

The deposit amount won't be refunded but will be kept in credit for a future stay.

NEW YEAR'S EVE

menu

Couvert

Homemade sourdough bread with noisette butter

Soup

Pumpkin and carrot

Appetizer

Crispy coral bites

Starter

Grilled halloumi cheese with smoked ham

Fish

Garden-glazed salmon with seasonal vegetables and cauliflower butter sauce

Meat

Duck à l'orange with sweet potato purée and orange sauce

Dessert

Crème Brûlée

Chocolate Cake   

Drinks

Wine pairing, soft drinks, water

Coffee

End 2025 with
a Champagne toast



200,00€ per person

NEW YEAR'S EVE

Vegetarian

menu

Couvert

Homemade sourdough bread with noisette butter

Soup

Pumpkin and carrot

Appetizer

Stuffed mushroom

Starter

Sweet potato & beetroot Mille-Feuille

Main Dish

Creamy truffle fettuccine with carrot, bimi, and truffle

Main Dish

Mediterranean cauliflower steak

Dessert

Crème Brûlée



Chocolate Cake



Drinks

Wine pairing, soft drinks, water

Coffee

End 2025 with
a Champagne toast



200,00€ per person