ARTSY CASCAIS

Christmas Eve Menu

Thursday, 24th December · 7–10:30 PM

STARTER

Seared scallop and crispy pancetta with cauliflower purée

SOUP

Roasted chestnut soup with toasted walnut

PALATE CLEANSER

Lemon and basil sorbet

MAIN COURSES

Beef tenderloin with fondant potato and red wine sauce
Cod fillet with spinach and lemon butter sauce

DESSERTS

Apple cake with salted caramel and vanilla ice cream
Rabanada (Portuguese French toast)

Vegetarian option

STARTER Vegetable pataniscas with lemon aioli

MAIN COURSES Cauliflower steak with beetroot hummus · Truffle aglio e olio

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Wine pairing, soft drinks, water and coffee

€135 PER PERSON

Allergen information available on request

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