ARTSY CASCAIS

New Year's Eve Menu

Thursday, 31st December · 7–10:30 PM

♪ Live music

✦

STARTER

Tuna tataki with cucumber and carrot

SOUP

Wild mushroom soup with truffle oil

PALATE CLEANSER

Blackberry and mint sorbet

MAIN COURSES

Pan-seared duck breast with cauliflower purée and balsamic orange sauce

Sea bass with saffron beurre blanc

DESSERTS

Mango cheesecake with tropical coulis

Crème brûlée

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

€200 PER PERSON

Allergen information available on request

Reservations · +351 210 132 390 · artsycascais.com