



CHAMPAGNE COCKTAIL

TOPÁZIO

Raspberry, pear and champagne

SAFIRA

Ginger Beer and champagne

RUBI

Grand marnier and champagne

THE CANAPÉS

Goat Cheese in filo pastry with dry fruits, honey and rosemary,

Salmon and herring roe blini,

Foie-gras Mon Cherry

Crab and avocado cone





MENU

STARTER

Green asparagus velouté with Iberian palette as truffle

THE FISH

Turbot & Lobster duet in clams and keta roe Xarém, Pea cream and Atlantic jus

SORBET

Raspberry & Lime

MAIN COURSE

Veal Tornedó, purple onion pure and wheat gnocchi, Chanterelles and Touriga Nacional light sauce

OUR SWEET WORLD

Chocolate and pistachio Pyramid

Coffee cream and spices,

Passion fruit diamonds and gold leaf

WINES

White wine Quinta de Chocapalha Chardonnay Red Wine Quinta do Pinto Merlot & Syrah

CELEBRATION

Champagne and raisins for New Year's celebration





OPEN BAR

Martini, Campari, dry port wine and tawny, aged and new whisky, national brandy,

Gin, vodka and rum, white wine, red wine, champagne

Juice, beer, soft drinks and mineral water.

SUPPER

Sandwich farandole,

Roasted vegetables with balsamic,

Croissants with cheese from Açores

Mini steak sandwich in traditional Madeira bread,

Selection of cheeses and local cold meats,

Traditional caldo verde soup, chicken soup,

Our selection of pastries & viennoiserie

Wines, beer, juice, hot chocolate, coffee and tea

Price per person: €260,00

SUPPLEMENTS

Conditions for children: 2 – 6 years: €155,00 with special menu 7 – 12 years: €180,00 with New Year's Eve menu

All prices mentioned above include VAT according to the present legislation.

For more information, availability, prices and conditions, please contact us through:

210 060 613 or e-mail: reservations@cascaismirage.com

To assure your reservation, you must make a pre-payment until the 27th of December, after this date, the reservations without deposit will be canceled.

