MENU

STARTERS
Selection of green salads, sprouts and flowers, mozzarella cheese with tomato and basil, marinated olives, seafood salad, octopus salad and herring salad, shrimp and creamy avocado cocktail, salmon, smoked halibut, pepper mussels, sea bass ballotine and fresh herbs mousse, boiled eggs with green sauce, game terrin with wild berries, green asparagus, ham with egg strings, regional charcuterie and roast suckling pig, sushi and sashimi rolls, variety of verrines and other Chef’s delicacies, cumberland sauces, cocktail, light mayonnaise, vinaigrette and national olive oils

MAIN COURSE
Seafood cream soup with cognac and croutons oxtail consommé, rice noodles, soy sprouts and carrot in Port wine sous vide monkfish with sage and pancetta, cooking jus half-cured cod confit, grapefruit and coconut milk sauce fried quail with garlic and Moscatel wine, chives and wild mushrooms vegetable ravioli, Carolina sauce, roasted potatoes with olive oil, garlic and rosemary, Cantonese rice, grilled vegetable fantasy, arugula coulis, winter fried vegetable, traditional cod pastries, shrimp patties and meat croquettes

DESSERTS
Wild berry pie, rice pudding, mille feuilles, creme brûlée and biscuits, French toast, traditional sonhos, king cake, sponge cake from Ovar, floating island, abade de priscos pudding, Christmas log, hot Christmas desserts Chef temptations and ideas verrines, fresh fruits selection national and international cheeses served with traditional jam

DRINKS
Miragem wine selection, national sparkling wine, water, soft drinks, juices and coffee

All amounts mentioned above include VAT at the current legal rate in use. For more information, availability, prices and conditions, please contact us at: 210 060 613 or email: reservations@cascaismirage.com
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