MIRAGEM
Groove Party
Reveillon 2023/2024
NEW YEAR’S LUNCH

MENU

THE 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 terrine 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

MAIN COURSES
Fish & shellfish soup, vegetables minestrone soup, sea symphony, octopus and squid, creamy lobster, lamb ballotine, roasted salsify’s, chestnut, cinnamon & licorice jus, national sirloin tornedos, cornbread crust and fresh herbs, garlic puree and reduced jus, gnocchi with spinach and mango, champagne sauce and pistachio, Ana potato with mushrooms, giblets rice, roasted vegetables with balsamic cream, “Brás” vegetables, mimosa broccoli, traditional shrimp, cod and meat dumplings

DESSERTS
Apple crumble, king cake, mango cream, custard tarts, toucinho do céu, cappuccino cake with merengue, truffled white chocolate cake, green tea mousse cake, opera pie, chocolate and vanilla cream brûllé, millefeuilles, éclairs and chocolate tart, royal pudding, wild berry clafoutis, selection of sliced seasonal fruits, fruit salad in orange juice national and international cheese selection, homemade jam and marmalade, biscuits & regional bread basket

WINE & DRINKS
Miragem wines selection, national sparkling wine, waters, sodas, juices, and coffees.

For more information, availability, prices, and conditions, please contact us at: 210 060 613 or email: reservations@cascaismirage.com
Come spend New Year's Eve in our company

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