

# **MENU**

# **AMUSE-BOUCHE**

Crab and green apple mille-feuille, citrus emulsion and tomato caviar

# **STARTER**

Foie gras mi-cuit, brioche, figs chutney

Madeira wine reduction and pecan praline

# THE BACALHAU

The codfish confit & its crispy croquette

Creamy chickpeas, glazed baby kale, smoked sauce and black olive powder

#### FROM THE FARM

Roasted milk lamb loin in pistachio crust

Glazed carrots, Hasselback potatoes and Port wine sauce

#### PRE DESSERT

Christmas pudding with cognac sauce

# **OUR SWEET WORLD**

Christmas sweet farandole

#### **COMFORTING**

Gingerbread and chocolate truffle cookies, served with mulled wine

#### **DRINKS**

Miragem Restaurant, 24th December 2025, from 7:00pm to 10:30pm