



HOTEL CASCAIS MIRAGEM

THE STARTERS

Green leafs, purple and curly lettuce, wild arugula, baby spinach, confit cherry tomatoes

Sliced cucumber with fleur de sel, grated carrot with lemon

Sweet corn, diced beetroot, sliced red onion

Buffalo mozzarella salad, tomato confit and truffle basil pesto

Lobster and mango salad with champagne vinaigrette, codfish chickpeas and olive oil

Duck confit salad with orange and and pomegranate, traditional cold cuts and cheeses

Beef carpaccio, wild arugula, parmesan and truffle oil

Oysters with mignonette sauce, appetizers and verrines, shrimp in spices infusion

Mussels, citrus vinaigrette and roasted peppers, selection of smoked fish

Eggs with fresh tuna pâté and capers, sushi and sashimi selection

Mini crab tartelettes with citrus, salmon verrines with dill cream and trout caviar,

Tuna tartare with wasabi and sesame mayonnaise, foie gras crostini with pear jam

Tropical and tomato with watermelon shots

THE STARTERS HOT DISHES DESSERTS DRINKS

HOT DISHES

Chestnut cream with black truffle, poultry consommé flavored with fresh herbs

"Lagareiro" grilled codfish with potatoes and sautéed turnip greens

Creamy fish and seafood rice with fresh coriander

Veal medallions with foie gras and Madeira sauce, contonese rice

Grilled vegetables, winter vegetables fritters and traditional dumplings

DESSERTS

Christmas log, wild berry pie, rice pudding, strawberry and cream of angels mille-feuilles

Vanilla creme brûlée, "abade de priscos pudding", pumpkin and spices pie, bean and almond pie

Vanilla floating island, Christmas pumpkin pastries, cottage cheese pie

Chocolate, strawberry, banana, passion fruit and biscuit verrines

Chocolate and green tea chiffon, ricotta and almond cake

Hot Christmas desserts: berries cream, apple crumble and croissant pudding

Fresh fruits selection, national and international cheeses served with traditional jams

DRINKS

Miragem wine selection, national sparkling wine

Water, soft drinks, juices and coffee