

Artistas

Restaurante

New Year's Eve Menu 2020



"Sailing to the Palace"

Oyster with lemongrass pearl and ponzu air
Crab croquette with cataplana mayonnaise



"The Caravel of the Crown"

Codfish carpaccio with caramelized onion mousse, muxama shavings,
avocado salad, watercress pesto and balsamic caviar



"Disorder"

Foie gras and cacao bon bon with vacherin mont d'or cheese foam,
confit quail egg yolk and cassis gel



"Velvet"

Smoked chestnut velouté soup served with shimeji mushrooms
and pumpkin seeds oil sponge



"The Prince"

Carabineiro prawns with garlic reduction, crispy chicken skin,
grilled pineapple and green peppers couli



"Apple Royal"

Cider sorbet with kiwi brunoise and espumante



"Truffle is King"

Pink roasted fillet of milk veal on truffle risotto,
spiced carrot purée, sautéed romanesco and hibiscus jus



"The Ceremony"

White chocolate and pistachio brownie, served with
orange explosion and gin cream



Coffee and Pralinés

Glass of champagne at midnight

8 Course menu, coffee, pralines, glass of champagne at midnight - 135.00€ per person