

Artistas

Restaurante

New Year's Eve Menu 2021

Dinner of 31st of December 2021 at 7pm



"King Crab.....The Celebrity"

King crab croquette with bisque foam and coriander tapioca



"Lady Shell"

Ceviche of scallops Coquilles Saint-Jacques with tabasco panna cotta, lime kaffir couli, apple brunoise and olive oil powder



"Duck & Company"

Duck foie gras mousse and chips of smoked duck breast, with kumquat salsa, crumble of szechuan pepper and watercress



"Truffle Perfume"

Truffled cauli flower velouté soup served with goat cheese bonbon and fresh truffle shavings



"Black Suit"

Fillet of Atlantic wild seabass confit in sepia oil, with coffee butter risotto, beetroot air and courgette pearls



"Aperol Spritz"

Aperol sorbet with orange reduction and espumante



"Supreme Surf & Turf"

Pink roasted fillet of black angus beef and seared carabineiro prawn, with grilled asparagus, Artistas fried potato and smoked hollandaise sauce



"Mon Chéri 2.0"

Textures of cherry liquor and dark chocolate with sour cream ice cream and tonka earth



Coffee and Chocolate Truffles
Glass of Champagne at Midnight

8 Course menu, coffee, pralines, glass of champagne at midnight - 145.00€ per person