

New Year's Eve menu 2024



Appetizer

Elegant and thinly sliced salmon and scallop carpaccio with green asparagus and Asian lime mayonnaise.
This aromatic firework is served with tomato cubes with shallot vinaigrette, a small variation of seasonal salad and homemade toasted bread chips.

Soup

A delicately seasoned dashi broth [Japanese fish and seaweed broth], refined with homemade pointed cabbage miso gyoza. This sensational soup combination, put together by a master hand, is served with poached monkfish fillet with pickled Shimeji mushrooms and a fine prepared vegetable garnish.

Main course

Two kinds of New Year's lamb.

This gourmet specialty is served with a fine lamb Madeira sauce, colorful mosaic vegetable tarts and a crispy fried potato stick.

Dessert

„ Lucky mushroom "

Specially combined by the pastry chef René.
A chocolate mushroom with white chocolate mousse on fresh raspberries on chocolate earth and white chocolate cream.

Price per person

€89

Includes a glass of sparkling wine.
Other drinks are charged separately.

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