

Altis
New Year
Stories

New Year's
Menu

FEITORIA

ALTIS
BELEM
Hotel & Spa *****

New Year's Eve *at Altis Belém*

FIRST MOMENT

Homemade bread, DOP sheep's and cow's milk butters
Bluefin Tuna, green curry and fresh mint
Wild Partridge pastry, escabeche and crispy Barbela wheat
Barbela wheat grissini, Pata Negra cured ham from Alentejo and chives

SECOND MOMENT

Cured Azorean amberjack, citrus fruits from *Lugar do Olhar Feliz* and halophytes
Grilled cod, pil-pil sauce and caviar
Fish from Peniche, turnip greens rice and champagne sauce
Pasta and fish stew with scarlet shrimp from Algarve, lemon and chives
Aged beef, potato textures, mushrooms and truffle

PETITS FOURS

Hazelnut, coffee and vanilla mille-feuille
Escalhão almond, chocolate and spices

385€ per person | Drinks not included

Children up to 4 years old: complimentary | 5 to 11 years old: 50% discount

Some of the items listed may contain allergens. For more information, please request the list of ingredients. The prices listed on this menu are subject to change without notice.

VAT included at the current legal rate