



NEW YEAR'S EVE MENU
2024



TO START

Buckwheat, Celeriac Jus, and Smoked Eryngii.

TO SHARE

Seabass, Smoked “Alhada” with Kombu,
Baby Turnips and Mostard. ^D (remove option)

Aged Beef from Azores, Seaweed Butter, Hazelnut
and Savoy Cabbage. ^D | ^N (remove option)

DESSERT

Chestnut & Dark Chocolate Pie, Port Wine Pear & Rosemary. ^G | ^D | ^N

Please note that all diet restrictions and allergies
must be communicated to our team at the time of booking.

G - Gluten | N - Nuts | L - Lactose

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VEGETARIAN OPTION

TO START

Buckwheat, Celeriac Jus and Smoked Eryngii.

TO SHARE

Sweet potato, Homemade Granola and Roses. ^{D|N}

Cannellini Bean, Spicy Honey Macerated Egg Yolk
and Smoked Cauliflower.

DESSERT

Chestnuts & Dark Chocolate Pie, Port Wine Pear and Rosemary. ^{G|D|N}

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PRICE **90€** **PER PERSON**

CONDITIONS

We will only confirm reservations with pre-payment – refundable in case of cancelation until 72 hours before dinner.

Different slots available from 19:00 to 22:00.

The doors will open at 19:00 and the event will end at 02:00.

Drinks not included. Paid on consumption.

Visibly intoxicated guests will be refused service.

Any food restrictions/allergies must be informed in the moment of the reservation.

VAT included.

ADDRESS

Rua de São Pedro de Alcântara 81,
1250-238 Lisboa, Portugal

RESERVATIONS

Reservations must be done by email to
reservas@thedecadente.pt

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