



New Year's Eve Menu

ME × fismuler

LISBON

Snacks

Toast, coastal prawn
Shellfish broth, seafood
Lamb sandwich, black garlic, salsa brava
Razor clam, kimchi hollandaise

Starter to Share

Sea bream, almond, red grape

Mains

Red porgy, beurre noisette sauce, pearl onion
Beef tenderloin, demi-glace, Café de Paris

Desserts

Gianduja mousse, matcha crumble
Fismuler cheesecake

**wine pairing, soft drinks, water and beer included.*

Champagne and raisins

Live music during dinner

Dj and open bar from midnight

€235 per person / adult

Schedule: 8:00 PM – 2:00 AM

Last admission for dinner: 8:45 PM

Booking Conditions:

Non-refundable Prepaid Rate: Payment is required online when confirming your booking.

Flexible Rate: Free cancellation up to **72 hours** before arrival.

Children 4–11 years: 50% off

Children 0–3 years: Included on the adult reservation

Important Notes:

Our menus are subject to variations depending on seasonal products.

In case of food intolerance, please inform our team at least 48 hours in advance.

Contact: lisbon@fismuler.com

A close-up photograph of a triangular slice of burnt cheese cake (queijada) served on a white ceramic plate. The slice has a thick, golden-brown, slightly charred top layer and a creamy, pale yellow interior. A pool of light-colored sauce is visible around the base of the slice. The plate is placed on a rustic wooden surface. The background is dark and out of focus, showing a curved metal object.

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