

Starters

Egg cooked at low temperature with Portuguese sausage "Alheira"	15,50 €
Our fish and seafood soup	16,00 €
Shrimp's and curd cheese's ravioli with cabbage and tartufo sauce	17,00 €
Guineafowl wings, scallps and tupinambour	18,00 €
Oxtail soup with black truffle	18,00 €
<i>Foie-gras</i> with pear and hazelnut	20,00 €
Scarlet shrimp on rice and aioli sauce	25,00 €
Portuguese cheeses selection with grape and pumpkin jams and nuts	24,00 €
Pata negra smoked ham(100gr)	24,00 €

Children

Creamy vegetables soup, seafish or veal steak and ice-cream	22,00 €
-------------------------------------------------------------	---------

Vegetarian

Burrata, beetroot and balsamic vinegar	14,50 €
Brie cheese with three sweet pepper jam	16,00 €
Sweet cucumber with asian vinaigrette	17,00 €
Mango, apple and dried fruit with green Salad	18,00 €
Pumpkin in different textures with dried fruit	19,00 €
Vegetables of the season, mushrooms and saffron foam	21,00 €
Tagliatelle with three cheeses sauce and spinach	24,00 €

VAT included

Sea

Croaker and vegetables	31,00 €
Seabass with caryfish, quinoa and avocato	33,00 €
Lobster and seafish's soaked rice (2 people)	85,00 €

Classic dishes

Salt codfish with country corn bread	31,00
Grilled octopus with infusion of extra virgin olive oil and garlic	31,00

Land

Partridge, pumpkin and foie-gras	31,00 €
Lamb, couscous and romesco sauce	34,00 €
Maronesa sirloin veal with scrambled eggs with courgette and onion	34,00 €

Classic dishes

Bísaro Pork's Neck (cooked 12h00 at 72 °C) with apple	32,00
Oven-baked kid ribs rice and roasted kid leg (baby goat)	34,00

Vegetarian Menu

Starters

Sweet cucumber with asian vinaigrette
Brie cheese with three sweet pepper jam

Main

Vegetables of the season, mushrooms and saffron foam

Intermezzo

Pumpkin in different textures with dried fruit

Main

Tagliatelle with three cheeses sauce and spinach

Desserts

Fruit and eucalyptus soup
Orange creme brulée with orange blossom ice cream

Price: 90,00€ per person

With wine paring : 150,00€ per person

Signature Menu

Starters

Foie gras with pear and hazelnut
Guineafowl wings, scallops and tupinambour

Fish

Seabass and crayfish, quinoa and avocado

Intermezzo

Prawn, tapioca and green curry sauce

Meat

Crispy suckling pig with *galette* potatoes and sautéed vegetables

Desserts

Romeo and Juliet
Chocolate and coffee pie with hazelnut and crispy caramel

Price: 100,00€ per person

With wine pairing : 160,00€ per person

Essência Menu

Starters

Burrata with beetroot and balsamic vinegar
Egg cooked at low temperature with portuguese sausage "alheira"

Fish

Grilled octopus with infusion of extra virgin olive oil and garlic

Intermezzo

Sea flavors

Meat

Tenderloin veal with green courgette and onion

Desserts

Lemon and honeycomb
Pear, chocolate and port wine ice-cream

Price : 100,00€ per person

With wine paring : 180,00€ per person

Desserts

Fruit and eucalyptus soup	13,50 €
Crispy crème brûlée crepe with tropical fruits and raspberry sauce	15,50 €
Toucinho do céu (egg yolks and sugar) with apricot sorbet	15,50 €
Orange creme brûlée with orange blossom ice cream	15,50 €
The winter: meringue, pomegranate , raspberry and coconut	16,00 €
Chocolate and coffee pie with hazelnut and crispy caramel	16,00 €
Portuguese cheeses selection with grape and pumpkin jams and nuts	24,00 €