



MENU EXECUTIVO Almoço (12H30 – 14H30)
Segunda-feira | Monday

PT

Creme de couve flor e couli de beterraba
Salada de couscous com ratatouille e creme de caju fumado

Robalo com puré de funcho e pak choi
Secretos de porco com batata a murro e grelos
Tofu tostado com puré de funcho e pak choi

Seleção de fruta laminada
Bolo de laranja com creme de café e caramelo salgado

14,50€ Entrada + Prato Principal
*Café incluído no preço

Sobremesa Artist (4€)

EN

Cauliflower cream and beet couli
Couscous salad with ratatouille and smoked cashew cream

Sea bass with fennel puree and pak choi
Pork steaks with fried potatoes and sprouts
Toasted tofu with fennel puree and pak choi

Selection of sliced fruit
Orange cake with coffee cream and salted caramel

14,50€ Entrée + Main Course
*Coffee is included in the price

Artist Dessert (4€)



MENU EXECUTIVO Almoço (12H30 – 14H30)
Terça-feira | Tuesday

PT

Creme de couve flor e couli de beterraba

Salada de couscous com ratatouille e creme de caju fumado

Salmão tostado com quinoa tricolor e feijão verde

Bifinhos da Vazia com batata rústica e cebolada de pimentos

Seitanas com quinoa tricolor e feijão verde

Seleção de fruta laminada

Bolo de laranja com creme de café e caramelo salgado

14,50€ Entrada + Prato Principal

*Café incluído no preço

Sobremesa Artist (4€)

EN

Cauliflower cream and beet couli

Couscous salad with ratatouille and smoked cashew cream

Roasted salmon with quinoa and green beans

Vazia steaks with rustic potatoes and bell pepper onions

Seitanas with tricolor quinoa and green beans

Selection of sliced fruit

Orange cake with coffee cream and salted caramel

14,50€ Entrée + Main Course

*Coffee is included in the price

Artist Dessert (4€)

www.aescolabytheartist.com

IVA incluído à taxa legal em vigor.
VAT included at the current rate.



MENU EXECUTIVO Almoço (12H30 – 14H30)

Quarta-feira | Wednesday

PT

Creme de couve flor e couli de beterraba

Salada de couscous com ratatouille e creme de caju fumado

Arroz do Mar com ervas da provença e lima

Frango agridoce com fusilli e rataouille

Beringela agridoce com fusilli tricolor e rataouille

Seleção de fruta laminada

Bolo de laranja com creme de café e caramelo salgado

14,50€ Entrada + Prato Principal

*Café incluído no preço

Sobremesa Artist (4€)

EN

Cauliflower cream and beet couli

Couscous salad with ratatouille and smoked cashew cream

Sea rice with Provence herbs and lime

Sweet and sour chicken with fusilli and ratatouille

Sweet and sour eggplant with tricolor fusilli and ratatouille

Selection of sliced fruit

Orange cake with coffee cream and salted caramel

14,50€ Entrée + Main Course

*Coffee is included in the price

Artist Dessert (4€)



MENU EXECUTIVO Almoço (12H30 – 14H30)
Quinta-feira | Thursday

PT

Creme de couve flor e couli de beterraba

Salada de couscous com ratatouille e creme de caju fumado

Tempura de bacalhau com arroz de tomate e pimentos

Bifana com pickles e cremoso de batata doce e juliana de legumes

Rojãozinhos de soja com pickles e batata doce e juliana de legumes

Seleção de fruta laminada

Bolo de laranja com creme de café e caramelo salgado

14,50€ Entrada + Prato Principal

*Café incluído no preço

Sobremesa Artist (4€)

EN

Cauliflower cream and beet couli

Couscous salad with ratatouille and smoked cashew cream

Cod tempura with tomato and bell pepper rice

Steak with pickles and sweet potato cream and vegetable salad

Soya rolls with pickles and sweet potato and vegetable salad

Selection of sliced fruit

Orange cake with coffee cream and salted caramel

14,50€ Entrée + Main Course

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Artist Dessert (4€)

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MENU EXECUTIVO Almoço (12H30 – 14H30)
Sexta-feira | Friday

PT

Creme de couve flor e couli de beterraba

Salada de couscous com ratatouille e creme de caju fumado

Filetes de Pescada com couscous de ervilha e tomate cherry confitado

Peru laminado ao alecrim com arroz jasmin e mix de couves

Chiili vegan com arroz jasmin e mix de couves

Seleção de fruta laminada

Bolo de laranja com creme de café e caramelo salgado

14,50€ Entrada + Prato Principal

*Café incluído no preço

Sobremesa Artist (4€)

EN

Cauliflower cream and beet couli

Couscous salad with ratatouille and smoked cashew cream

Hake fillets with pea couscous and confit cherry tomatoes

Rosemary glazed turkey with jasmine rice and mixed cabbage

Vegan chili with jasmine rice and mixed cabbage

Selection of sliced fruit

Orange cake with coffee cream and salted caramel

14,50€ Entrée + Main Course

*Coffee is included in the price

Artist Dessert (4€)



MENU EXECUTIVO Almoço (12H30 – 14H30)
Sábado | Saturday

PT

Creme de couve flor e couli de beterraba

Salada de couscous com ratatouille e creme de caju fumado

Dourada braseada com polenta de legumes

Lasagna de aves com telha de parmesao e pimenta rosa

Lasagana de legumes com telha de parmesão e pimenta rosa

Seleção de fruta laminada

Bolo de laranja com creme de café e caramelo salgado

14,50€ Entrada + Prato Principal

*Café incluído no preço

Sobremesa Artist (4€)

EN

Cauliflower cream and beet couli

Couscous salad with ratatouille and smoked cashew cream

Braised sea bream with vegetable polenta

Poultry lasagna with parmesan shavings and pink peppercorns

Vegetable lasagna with parmesan and pink peppercorns

Selection of sliced fruit

Orange cake with coffee cream and salted caramel

14,50€ Entrée + Main Course

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Artist Dessert (4€)

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