



MENU EXECUTIVO **Segunda-feira | Monday**

PT

Sopa da horta
Quiche de legumes e salada verde

Bacalhau confitado com couscous e ratatouille
Panadinhos de frango com arroz de tomate e ervas de Provença
Panadinhos de tofu com arroz de tomate e ervas de Provença

Seleção de fruta laminada
Leite creme com maçã assada

14,50€ Entrada + Prato Principal

*Café incluído no preço

Sobremesa Artist (4€)

EN

Vegetable soup
Vegetable quiche and green salad

Codfish confit with couscous and ratatouille
Chicken breaded with tomato rice and herbs from Provence
Tofu breaded with tomato rice and herbs from Provence

Selection of sliced fruit
Custard with baked apple

14,50€ Entrée + Main Course

*Coffee is included in the price

Artist Dessert (4€)



MENU EXECUTIVO

Terça-feira | Tuesday

PT

Sopa da horta
Quiche de legumes e salada verde

Dourada em papelote puré de coentros e pak choi
Bife 'à Portuguesa' com cebolada de pimentos e batatas às rodelas
Seitanas com puré de coentros e pak choi

Seleção de fruta laminada
Leite creme com maçã assada

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

Sobremesa Artist (4€)

EN

Vegetable soup
Vegetable quiche and green salad

Braised golden bream in a coriander and pak choi puree papillote
'À Portuguesa' steak with onion peppers and sliced potatoes
'Seitanas' with coriander puree and pak choi

Selection of sliced fruit
Custard with baked apple

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

Artist Dessert (4€)



MENU EXECUTIVO **Quarta-feira | Wednesday**

PT

Sopa da horta
Quiche de legumes e salada verde

Salmão braseado com quinoa tricolor e couve roxa salteada em balsâmico
Fêveras braseadas com molho de frigideira, arroz selvagem e crocante de kale
Tofu fumado com quinoa tricolor e couve roxa salteada em balsâmico

Seleção de fruta laminada
Leite creme com maçã assada

14,50€ Entrada + Prato Principal

*Café incluído no preço

Sobremesa Artist (4€)

EN

Vegetable soup
Vegetable quiche and green salad

Braised salmon with tricolor quinoa and red cabbage sautéed in balsamic
Braised steaks with pan sauce, wild rice and kale crunch
Smoked tofu with tricolor quinoa and red cabbage sautéed in balsamic

Selection of sliced fruit
Custard with baked apple

14,50€ Entrée + Main Course

*Coffee is included in the price

Artist Dessert (4€)



MENU EXECUTIVO

Quinta-feira | Thursday

PT

Sopa da horta
Quiche de legumes e salada verde

Feijoada de chocos com arroz basmati
Estufado de vitela, puré de legumes e feijão verde
Chili com arroz basmati

Seleção de fruta laminada
Leite creme com maçã assada

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

Sobremesa Artist (4€)

EN

Vegetable soup
Vegetable quiche and green salad

Cuttlefish bean stew with basmati rice
Veal stew, vegetable puree and green beans
Chilli with basmati rice

Selection of sliced fruit
Custard with baked apple

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

Artist Dessert (4€)



MENU EXECUTIVO

Sexta-feira | Friday

PT

Sopa da horta

Quiche de legumes e salada verde

Arroz à pescador aromatizado com coentros e lima

'À Brás' de aves com azeitona desidratada e vinho do Porto

'À Brás' de legumes com azeitona desidratada e vinho do Porto

Seleção de fruta laminada

Leite creme com maçã assada

14,50€ Entrada + Prato Principal

*Café incluído no preço

Sobremesa Artist (4€)

EN

Vegetable soup

Vegetable quiche and green salad

Fisherman's rice flavored with coriander and lime

Poultry 'À Brás' with dehydrated olives and Port wine

Vegetable 'À Brás' with dehydrated olives and Port wine

Selection of sliced fruit

Custard with baked apple

14,50€ Entrée + Main Course

*Coffee is included in the price

Artist Dessert (4€)



MENU EXECUTIVO

Sábado | Saturday

PT

Sopa da horta

Quiche de legumes e salada verde

Filetes de polvo com arroz do mesmo

Lasanha de frango e enchidos

Lasanha de legumes

Seleção de fruta laminada

Leite creme com maçã assada

14,50€ Entrada + Prato Principal

*Café incluído no preço

Sobremesa Artist (4€)

EN

Vegetable soup

Vegetable quiche and green salad

Octopus rice with octopus fillets

Chicken and smoked sausage lasagna

Vegetable lasagna

Selection of sliced fruit

Custard with baked apple

14,50€ Entrée + Main Course

*Coffee is included in the price

Artist Dessert (4€)