



## **MENU EXECUTIVO** **Segunda-feira | Monday**

### **PT**

Creme de abóbora com gengibre e lima  
Tartelete de legumes gratinada com salada verde

Salmão tostado com cuscuz e ratatouille  
Saltimbocca a la romana com batata rústica e juliana de legumes  
Seitanas com cuscuz e ratatouille

Seleção de fruta laminada  
Brownie de chocolate e avelã com gelado de baunilha e canela

**14,50€ Entrada + Prato Principal**

\*Café incluído no preço

**Sobremesa Artist (4€)**

### **EN**

Pumpkin creamy soup with ginger and lime  
Vegetable gratinated tartlet with green salad

Toasted salmon with couscous and ratatouille  
Saltimbocca a la romana with rustic potatoes and julienne of vegetables  
'Seitanas' with couscous and ratatouille

Selection of sliced fruit  
Chocolate hazelnut brownie with vanilla ice cream and cinnamon

**14,50€ Entrée + Main Course**

\*Coffee is included in the price

**Artist Dessert (4€)**



## **MENU EXECUTIVO** **Terça-feira | Tuesday**

**PT**  
Creme de abóbora com gengibre e lima  
Tartelete de legumes gratinada com salada verde

Robalo ao limão com puré de aneto e pak choi  
Lombinho de porco assado com molho de mostarda e mel, batata à murro e legumes salteados  
Chili vegan com chips de batata doce

Seleção de fruta laminada  
Brownie de chocolate e avelã com gelado de baunilha e canela

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

**Sobremesa Artist (4€)**

**EN**  
Pumpkin creamy soup with ginger and lime  
Vegetable gratinated tartlet with green salad

Sea bass with lemon, dill purée with pak choi  
Roast pork tenderloin with honey-mustard sauce, potatoes 'à murro' and sautéed vegetables  
Vegan chilli with sweet potato chips

Selection of sliced fruit  
Chocolate hazelnut brownie with vanilla ice cream and cinnamon

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



## **MENU EXECUTIVO** **Quarta-feira | Wednesday**

### **PT**

Creme de abóbora com gengibre e lima  
Tartelete de legumes gratinada com salada verde

Bacalhau 'à Brás' com azeitona negra desidratada e óleo de coentros  
Panadinhos de frango com arroz de tomate e tomilho  
Tempura de cogumelos com arroz de tomate e tomilho

Seleção de fruta laminada  
Brownie de chocolate e avelã com gelado de baunilha e canela

**14,50€ Entrada + Prato Principal**

\*Café incluído no preço

**Sobremesa Artist (4€)**

### **EN**

Pumpkin creamy soup with ginger and lime  
Vegetable gratinated tartlet with green salad

Codfish 'à Brás' with dehydrated black olives and coriander oil  
Breaded chicken steaks with tomato and thyme rice  
Tempura of mushrooms with tomato and thyme rice

Selection of sliced fruit  
Chocolate hazelnut brownie with vanilla ice cream and cinnamon

**14,50€ Entrée + Main Course**

\*Coffee is included in the price

**Artist Dessert (4€)**



## **MENU EXECUTIVO** **Quinta-feira | Thursday**

### **PT**

Creme de abóbora com gengibre e lima  
Tartelete de legumes gratinada com salada verde

Filetes de pescada com esmagada de batata, azeitona e tomate seco com molho de soja e mel

Bifinhos de novilho com risoto de espinafres

Risoto de espinafres com crocante de beringela

Seleção de fruta laminada

Brownie de chocolate e avelã com gelado de baunilha e canela

**14,50€ Entrada + Prato Principal**

\*Café incluído no preço

**Sobremesa Artist (4€)**

### **EN**

Pumpkin creamy soup with ginger and lime  
Vegetable gratinated tartlet with green salad

Hake fillets with smashed potatoes, olives and dried tomatoes with soy sauce and honey

Veal steaks with spinach risotto

Spinach risotto with aubergine crunch

Selection of sliced fruit

Chocolate hazelnut brownie with vanilla ice cream and cinnamon

**14,50€ Entrée + Main Course**

\*Coffee is included in the price

[www.aescolabytheartist.com](http://www.aescolabytheartist.com)

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

**Artist Dessert (4€)**



## MENU EXECUTIVO

### Sexta-feira | Friday

#### PT

Creme de abóbora com gengibre e lima  
Tartelete de legumes gratinada com salada verde

Dourada tostada em migas de feijão encarnado e grelos em azeite do Douro e alho  
Secretos de porco preto com batata à murro e grelos com redução de vinho do porto  
Arroz caldoso de cogumelos selvagens com açafrão e castanhas

Seleção de fruta laminada  
Brownie de chocolate e avelã com gelado de baunilha e canela

**14,50€ Entrada + Prato Principal**

\*Café incluído no preço

**Sobremesa Artist (4€)**

#### EN

Pumpkin creamy soup with ginger and lime  
Vegetable gratinated tartlet with green salad

Roasted bream in crust of red beans and shoots in Douro olive oil and garlic  
'Secretos' of black pork with 'à murro' potatoes and shoots with a reduction of port wine  
Wild mushroom rice with saffron and chestnuts

Selection of sliced fruit  
Chocolate hazelnut brownie with vanilla ice cream and cinnamon

**14,50€ Entrée + Main Course**

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**Artist Dessert (4€)**



## **MENU EXECUTIVO**

### **Sábado | Saturday**

#### **PT**

Creme de abóbora com gengibre e lima  
Tartelete de legumes gratinada com salada verde

Arroz à pescador aromatizado com coentros e lima  
Lasanha de aves e enchidos com telha de parmesão e pimenta rosa  
Lasanha de legumes com crocante de frutos secos

Seleção de fruta laminada  
Brownie de chocolate e avelã com gelado de baunilha e canela

**14,50€ Entrada + Prato Principal**

\*Café incluído no preço

**Sobremesa Artist (4€)**

#### **EN**

Pumpkin creamy soup with ginger and lime  
Vegetable gratinated tartlet with green salad

'À pescador' rice flavoured with coriander and lime  
Lasagne of poultry and smoked sausages with parmesan and pink pepper  
Vegetable lasagna with dried fruit crunch

Selection of sliced fruit  
Chocolate hazelnut brownie with vanilla ice cream and cinnamon

**14,50€ Entrée + Main Course**

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**Artist Dessert (4€)**

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