



EXECUTIVE MENU

From 27th to 30th of October 2023

Starter or Soup

Cauliflower veloute with roasted almonds
or

Chickpea salad with garden vegetables and citrus vinaigrette

Fish or Meat or Vegetarian

Hake fillet with *xerém*, peas and crispy bacon
or

Braised pork fillet, Lyonnaise potato, sautéed green beans and
old-fashioned mustard sauce

or

Couscous with vegetable brunoise and marinated tofu

Dessert

Wild berries pavlova

or

Sliced Fruit

Coffee and Petit Fours

22€ per person

Starter or Dessert + Main course + Drink with
or without alcohol + Coffee and Petit Fours

25€ per person

Starter + Main course Dessert + Drink with or
without alcohol + Coffee and petit fours

VAT INCLUDED AT THE RATE

Please note: Our dishes may contain traces of allergens like Celery, Gluten, Crustaceans, Eggs, Fish, Lupines, Milk (lactose), Mollusks, Mustard, Hard-shelled fruits (walnuts), Peanuts, Sesame seeds, Soy and Sulphites.
PLEASE ASK OUR TEAM FOR MORE INFORMATION.