



ALL - DAY DINING

RESTAURANT MENU



Starters

Velvety leek cream with black olive powder	8,00€
Smoked scallop with celeriac purée and "leite de tigre"	18,00€
Mackerel fillet with vinaigrette sauce and parisian melon	12,00€
Foie gras medallion on brioche bread with compote	16,00€
Beef tartare	14,00€

Fish

Octopus tentacle with sweet potato purée, sautéed bimis and cayenne pepper oil	27,00€
Codfish with broccoli and toasted almond migas, chickpea purée, garlic swiss chard and pil-pil sauce	24,00€
Seared tuna with Tere sauce, creamy polenta, shallot petals and brussels sprouts	24,00€
Atlantic swordfish with sautéed prawns, passion fruit emulsion, crushed potatoes and baby vegetables	28,00€
Local seabass with tomato "arroz malandrinho" infused with herbs and julienned succchini	22,00€

Vegetarian

Pumpkin risotto with hazelnut textures	21,00€
Stuffed eggplant with vegetables and saffron sauce	19,00€

Iva Incluído à taxa em vigor.

As nossas bebidas podem conter vestígios de alergénios. Por favor, obtenha mais informações junto da nossa equipa.



Meat

Duck breast with beetroot, pickled red cabbage and fig	28,00€
Filet mignon with foie gras slices, black garlic purée and pack choi	33,00€
Roasted piglet belly with apple purée and Portuguese cabbage stuffed with mushrooms and green asparagus	26,00€
Herd-crusted lamb rack with wild mushroom risotto and vegetable ratatouille	30,00€

Desserts

The chocolate and coffee	10,00€
Soufflé with passion fruit and rum reduction	9,00€
Traditional "Toucinho do céu" with tangerine sorbet	8,00€
Apple crumble with Madeira fresh cheese and spices	9,00€
Choux pastry with mascarpone cream and lemon curd	10,00€

VAT included at the current rate.
Our dishes may contain traces of allergens. Please get more information from our team.