



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 succhini	22,00€

Vegetarian

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



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.