

Natural Fermentation Bread Service

Cultured Butter and Organic Olive Oil

6,00 €

Starters

Sea Breeze

Fish, Seafood, Tomato and Seaweed

19,00 €

Cardinal Shrimp

Scallop, Curry, Mango and Coconut

25,00 €

Pumpkin

"Pico" Buttery Cheese, Almond and Miso

17,00 €

Veal & Caviar

Hollandaise, Broccoli and Tarragon

23,00 €

Foie-Gras 2.0

Drunken Pear, Tonka Bean, Brioche and "Alvarinho" Vinegar

21,00 €



Of the Sea

Line Caught Sea Bass

Squid, Cornmeal, Fennel and Plankton 35,00 €

Hook-Caught Hake

"Gomes Sá", Parsley, Toasted Bread and Pil-Pil 33,00 €

"Moqueca"

Grouper, White Prawn, Zucchini and Farofa 33,00 €

Of the Land

Iberian Pig

"Vinhais" Couscous, Swiss Chard and Crackling 33,00 €

Veal Tenderloin

Smoked Celery, Green Asparagus, Parmesan and Truffle Jus 35,00 €

Desserts

"Pastel de Nata"

Lemon Cream, Coffee and Cinnamon Ice Cream 10,00 €

Strawberry

Açaí, Cupuaçu, PDO Olive Oil and Galangal 11,00 €

Chuncho Chocolate

Vanilla, Cauliflower, Greek Yogurt and Kalamansi 12,00 €

Banana

Madeira Rum, Salted Caramel and Paçoca 12,00 €

Cheese Selection

Jams and Dry Fruits 18,00 €

Prices in €, include VAT at the legal rate in force

