

Tasting Menu

"In Diferente"

Contemporary Author's Cuisine

Greetings from the Chef

Natural Fermentation Bread Service

Cultered Butter and Organic Olive Oil

Veal & Caviar

Hollandaise, Broccoli and Tarragon

Foie-Gras 2.0

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

Cardinal Shrimp

Scallop, Curry, Mango and Coconut

Line Caught Sea Bass

Squid, Cornmeal, Fennel and Plankton

Veal Tenderloin

Smoked Celery, Green Asparagus, Parmesan and Truffle Jus

Strawberry

Açaí, Cupuaçu, PDO Olive Oil and Galangal

"Pastel de Nata"

Lemon Cream, Coffee and Cinnamon Ice Cream

Tasting Menu 100€

Wine Pairing 70€

To ensure the best gastronomic experience
this menu will be served for the entire table

