

APPETIZERS

Soup

€7.50

Sopa feita diariamente com couve-flor cuidadosamente seleccionada e azeite de trufas
Soup made daily with carefully selected cauliflower and truffle oil

Bufala Burrata

€12.00

Queijo de burrata, tomate cereja, molho de pesto caseiro, sementes de sésamo
Fresh farm burrata, cherry tomatoes, homemade pesto sauce, sesame seeds

Beet Carpaccio

€9.00

Beterraba orgânica assada, laranja, mousse de queijo azul, pinhão
Roasted organic beetroot, orange, blue cheese mousse, pine nut

Foie Gras

€19.00

Escalope de foie gras, tosta de pão brioche, framboesas, molho
Foie gras escalope, homemade brioche, fresh raspberry, jus

Chevre Salad

€9.00

Queijo de cabra caramelizado, salada, mel
Caramelized goat cheese. Salad, honey

Perfect Egg

€11.00

Ovo cozido perfeito, puré de batata cremoso com trufa, cogumelos
Slow cooked egg, creamy truffle mashed potatoes, mushrooms

Iberian Board

€16.00

Seleção de queijos anejos, de cabra e ovelha
100 % Ibérico Bolota, lombo, chouriço, salsichã, marcon
Selection of cured goat and sheep anejo cheeses
100% Iberian Bellota, loin, chorizo, salchichon, marcon

MAIN COURSE

Filet Mignon

€28.50

Bife do lombo 200gr, nabo, cogumelos, molho

Filet steak 7.05oz, turnip, mushrooms, jus

Lamb

€32.00

Lombo de borrego com pistáchio, pastinaca, menta

Lamb loin with pistachio, parsnip, mint

Mallard

€26.50

Peito de pato-real, quinoa preta, molho de ameixa

Mallard duck breast, black quinoa, plumbs jus

Bacalhau

€28.00

Lombo de bacalhau fresco, espinafre fresco, batatinha nova assada, molho de bisque

Baked fresh cod fillet, fresh spinach, roasted baby new potatoes, creamy bisque sauce

Sea Bass

€26.00

Filé de robalo, risotto de açafião, couve-flor, molho béarnaise, presunto

Sea bass fillet, saffron risotto, cauliflower, béarnaise sauce, parma ham

Octopus

€24.00

Tentáculos de polvo, batatinha nova assada, mini pimentos

Octopus tentacles, roasted baby new potatoes, mini bell peppers

Scallops

€25.00

Vieiras, quinoa cremosa com abóbora, chouriço

Pan seared scallops, pumpkin creamy quinoa, chorizo

Giant Tiger Prawn

€28.00

Camarão gigante em crosta crocante de hóstias de camarão, molho de carril, pak choi

Giant tiger prawn in a crust of crunchy shrimp chips, curry sauce, pak choi

COUVERT

Couvert

€3.00

Seleção de pão de trigo e pão de cereais

Home baked white & rustic bread selection

Tapenade de azeitonas verdes e pretas com anchovas

Green & black olive tapenade with anchovies

Queijo de cabra caramelizado

Caramelized goat cheese

OTHER MEAL OPTIONS

Tofu

€20.00

Tofu, quinoa cremosa com abóbora

Tofu, pumpkin creamy quinoa

Bolognesa

€18.00

Esparguete à bolonhesa com carne de bovino, receita caseira

Spaghetti Bolognese with ground beef, home made

EXTRAS

€3.00

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| ○ Batatinha nova assada
<u>Roasted baby new potatoes</u> | ○ Salada mista
<u>Mixed salad</u> |
| ○ Espinafres frescos salteados
<u>Sautéed fresh spinach</u> | ○ Quinoa
<u>Quinoa</u> |