



O nosso Chefe recomenda Our Chef recommends

Sopa Soup

Amoniére de sapateira em bisque aromatizada com citronela

Crab meat amoniére in lemongrass scented bisque

Entradas Starters

Camarão tigre em massa kadayf sobre salada morna de rebentos de soja e molho de caviar

Tiger prawn in kadayf pastry set on warm soy sprouts salad and caviar sauce

Saladas Salads

Salada de agrião com queijo de cabra gratinado, chutney de citrinos e nozes caramelizadas

Watercress salad with gratinated goat's cheese, citrus chutney and caramelized walnuts

Peixe Fish

Lulas grelhadas recheadas com coentrada de legumes, puré de favas e molho de tinta de choco

Grilled squid stuffed with vegetables and coriander, broad beans purée and sepia ink sauce

Tataki de atum com molho de soja e gengibre, puré de aipo, ragoût de tomate e espuma de wasabi

Fresh tuna Tataki with ginger and soy sauce, mashed celery root, tomato ragout and wasabi foam

Carne Meat

Magret de pato com polenta de cogumelos, salteado de ervilha torta e tomate cherry, molho de mel e cabernet sauvignon

Duck magret with mushrooms polenta, sautéed snow peas and cherry tomatoes, honey and cabernet sauvignon sauce

Lombo de veado com molho de frutos do bosque, gratin de batata e pêra rocha braseada

Venison fillet with wild berries sauce, potato gratin and braised local pear

Sobremesas Desserts

Crème brûlée de café

Coffee Crème Brûlée

Risotto de baunilha com ameixas caramelizadas em porto vintage

Vanilla risotto with caramelized plums in vintage port wine