

Couvert 4€
 Quinta de Vargellas olive oil with aged balsamic vinegar
 Variety of traditional bread and corn bread

Starters

Cauliflower and Salmon 8€
 Cream of cauliflower soup and salmon tartar, soy caviar and toasted tapioca

Tomato Soup 7€
 Cream of tomato soup, parmesan foam, basil, Bísaro pork bacon and tomato

Carabineiro 24€
 Carabineiro from the Algarve with black garlic, scallop, coral sauce, smoked lumpo roe and codium

Foie Gras 18€
 Foie gras escalope, banana and quince textures in Port wine with toasted hazelnuts

Beef Tartar 16€
 Beef tartar with Azores cheese, Anceinne mustard mayonnaise and baby onion in acid beetroot, corn salad with boiled egg and garlic and olive oil toast

Fish

Grilled Fish 20€
 Grilled fish, glazed vegetables, sautéed potato, butter sauce and crustaceans

Codfish 24€
 Codfish with toasted hazelnuts and Bísaro pork chorizo, roasted pumpkin, chestnuts, kokotchas and Comté cheese emulsion

Seabass 24€
 Seabass with mussels and scallop aioli, seaweed, gnocchis, prawns, Salicornia and salmon trout roe

Octopus 23€
 Octopus confit in garlic and olive oil, roasted potatoes and onions, roasted peppers with greens and egg yolk

John Dory 26€
 John Dory, crustacean risotto, lobster medallion and sea urchin emulsion, cuttlefish ink tapioca

Meat

Venison 26€
 Venison with truffled mushrooms, potatoes, Portuguese cabbage, grilled eringi, ceboulette, beetroot and sweet and sour sauce

Matured Steak 24€
 Matured steak, oxtail, carrot textures, black trumpet mushrooms, baby turnip and veal trotter tendon

Pork Cheek 18€
 Pork cheek, crumbled Serra cheese, asparagus, mini cabbage and cherovia purée

Beef 26€
 Beef with black pepper sauce, sweet potato, black garlic and creamy truffled celery and bio vegetables

Vegan

Cevadotto Cevadotto with beetroot cream and asparagus duo	18€
Tagliatelle Wild mushrooms tagliatelle	16€

Side Dishes

Skinned potato sautéed in butter and thyme	6€
Glazed baby carrots and chestnuts	8€
Roasted vegetables in virgin olive oil	6€
Field salad with toasted pine nuts, apple, bread and spice crumble in cider vinaigrette	8€
Wild mushrooms sautéed in lemon thyme	8€
Asterix potato cream	7€

Children's Menu

Soup Main Course Dessert	18€
Cream of bio vegetables soup	5€
Grilled sea bass with linguine à la carbonara	10€
Grilled fillet with salad and traditional potatoes	10€
Vanilla, chocolate and candy ice cream	5€
Sliced fruit	5€

Desserts

Pudding Butternut squash pudding, toasted pumpkin seed chips, creamy chestnuts, cottage cheese flakes and Port wine ice cream	10€
Cheesecake Banana cheesecake, caramelized pecan nuts, 10 year old Tawny Port reduction with dark chocolate ice cream	10€
Chocolate Chocolate tart and peanut crunch, toffee and salted caramel ice cream	10€
Raspberries Fresh raspberry textures, Port wine gel and vanilla mascarpone cheese mousse	10€
Selection of Sliced Fruit	8€
Selection of Portuguese Cheeses, jam and Crackers	14€

If you have a food allergy or intolerance to a particular ingredient, please inform a member of our staff. Our products are prepared in areas which are not completely allergen free. If you require further information on this subject, we kindly request you to speak to a member of our staff.

No food or drink, including 'couvert' (cover charge), can be charged if not requested by the client or if not consumed. Food and drink that has been requested and served, may not be returned or exchanged.