

Special Menu

Chosen by you

From our A La Carte Menu

APERITIF

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AMUSE BOUCHE

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COVERT

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STARTER

With White Wine

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SORBET

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MAIN COURSE

With Red Wine

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DESSERT

With Madeira Wine

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COFFEE

&

PETIT FOURS

39.00 € p.p.

Menu

STARTERS

Hot and cold foie gras duo

Pear confit aromatized with Malvasia Madeira wine

"Fleur de sel" and orange reduction

12,90 €

Prawns in caramelized citrus brine

Mashed celery and dehydrated bacon

13,90 €

Scallops and fresh mushrooms duo

Lime risotto and crunchy orange

13,90 €

Scallops in potato and pumpkin cream duo

14,90 €

Tuna carpaccio with rocket and pine nuts

12,90 €

Prawns Cocktail with salad, berries and caviar

14,90 €

Beef carpaccio with confited tomato and green salad

12,90 €

SOUPS

Artichokes cream

5,50 €

Tomato and onion soup

4,50 €

RISOTTOS

Portuguese traditional duck risotto

12,90 €

Green asparagus risotto with "escabeche" mushrooms

10,90 €

PASTAS

Linguine with prawns, mussels, rocket and parmesan

11,90 €

Fresh ravioli with micro greens and cottage cheese

10,90 €

FISH

Seabass filet

Algae "polenta" with "bolo do caco" bread

17,90 €

Scabbard fish filet

With sea urchin and scabbard fish eggs "ragu"

Maize croutons

14,90 €

"Garoupa" with caramelized onions, pickles and mussels

19,90 €

Halibut fish with mediteranean flavours

16,90 €

Grouper of Atlantic with herbs and garlic sauce

16,90€

Salmon aromatized with fennel and Orange

14,90 €

MEAT

Duck magret, red onion marmelade and grapes

15,90 €

Duck leg confit with glazed apple

15,90 €

Coq au vin

12,90 €

Slow cooked pork belly with sweet potato and orange cream

12,90 €

Wild black pork cheeks , lightly cooked in red wine

13,90 €

Beef "Bourguignon"

14,90 €

Fillet steak with green peppers

19,90 €

Rack of lamb with figs sauce , aromatized with peppermint

19,90 €

Lamb Shank

With tomato confit and sprouts

16,90 €

Venison loin

With chest and sprouts

18,90 €

Beef filet with lobster and scallops

19,90 €

DESSERT

Passion fruit soufflé

9,90 €

Chocolate fondant

9,90 €

Crème brûlée with caramelized fruits

8,90 €

Selection of cheese

10,90 €

Seasonal fruit

7,90 €

Crepe with caramelized berrys

Grand marnier and cognac

7,90 €

Selection of homemade desserts from our Trolley

10,90 €