

Couvert: Selection of Bread and Homemade Dips
3,20€

Starters:

Mushrooms Cappuccino soup with shimejis ragout
and rosemary foam 🌿 ♡
8,80€

Lobster Bisque with tomato jelly and cassis couli
9,80€

Salty cheesecake of fresh sheep cheese with oat biscuit,
beetroot tartar, hibiscus infused shallots and radish couli 🌿
9,80€

Salmon trout marinated in citrus with sweet potato mousse,
piri piri pearls, crunchy tapioca and Algarvian salad
12.50€

Carpaccio of National Premium fillet of beef, with onion salad,
pomegranate vinaigrette, sweet mustard cream
and salted almonds
13,80€

Vegetarian Main Courses:

Duet of tofu (grilled and breaded in coconut), served with
hokkaido pumpkin purée, herbs farofa and teriyaki sauce 🌿 ♡
14,80€

Green asparagus risotto, served with harissa oil,
roasted pine nuts and parmesan shavings 🌿
17,50€

🌿 Vegetarian ♡ Vegan

Main Courses:

Pink seared yellowfin tuna with olives tapenade,
confit endive, peas purée and herbs nage
19,50€

Monkfish loin perfumed with smoked oil, served with
tapioca purée, caponata ragout, dill crumble
and leek sauce
22,80€

Grilled sirloin steak with sweet & sour cauliflower,
caramelized celeriac purée, rosemary foam and Armagnac jus
19,50€

Slow cooked pork cheeks and grilled octopus with
hokkaido pumpkin, watercress couli and coriander seeds jus
22,80€

**Each main course is served
with a side dish of your choice:**

Roasted Potatoes with Chives Creme Fraiche
Portuguese Cabbage with Chorizo Crumble
Beluga Lentils Salad with Yogurt marinated Fennel
Sautéed Seasonal Vegetables

For extra side dish we charge 4,50€