

Couvert: Selection of Bread and Homemade Dips  
3,90€

## Starters:

Roasted red peppers soup  
with fermented garlic mousse and tarragon oil 🌿 ♡  
8,80€

Atlantic fish soup with saffron  
served with marinated clams and kefir lime couli  
9,80€

Grilled Hokkaido pumpkin tartar served with  
horseradish salad, chestnut purée and crispy black quinoa 🌿 ♡  
13,80€

Fresh codfish rilette with mousse of chorizo,  
green gazpacho couli, olives earth and purple potato chips  
14.50€

Pan seared escalópe of duck foie gras with carob crumble,  
purée of celeriac with truffle and cinnamon jus  
19,50€

## Vegetarian Main Courses:

Basil risotto, with fried sweet potato dumplings,  
baby carrots and turmeric foam 🌿  
19,50€

Curry tofu served with Mediterranean cous cous,  
hibiscus onions and crispy tapioca 🌿 ♡  
21,80€

🌿 Vegetarian      ♡ Vegan

## Main Courses:

Croaker fish fillets served with spiced coconut couli,  
dates chutney, grilled sweet corn and coriander oil  
24,50€

Fillets of turbot with thyme crust, glazed parsnip,  
babaganoush and coffee sauce with pine nuts  
28,80€

Slow cooked pork cheeks served with baby carrots,  
quince ragoût, watercress salad and herbs foam  
24,80€

Pink seared duck breast, served on beetroot purée,  
wild mushrooms, bitter kumquat and soy jus  
26,50€

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

Smoked Potato Purée  
Mediterranean Cous Cous  
Black Lentil Salad  
Sautéed Broccoli with Panko and Almonds

For extra side dish we charge 4,50€

## Desserts:

Rosemary bean crème brûlée  
with reduction of elderberry and lemon merengue 🌿  
9,80€

Caramelized almond cake  
with Alentejo cheese mousse,  
dehydrated figs and honey-brandy gel 🌿  
9,80€

Coconut sweet rice  
with cardamom parfait and matcha tea jelly 🌿 ♡  
8,80€

Variation of ice creams and sorbets  
(ask the waiter for the daily offer)  
3,70€/Scoop

🌿 Vegetarian

♡ Vegan