

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

Starters:

Apple and celery gazpacho served with cucumber sorbet  
8,50€

Thay style carabineiro prawn consommé
with oyster sauce and wakami
9,80€

Creamy mountain cheese served with beetroot cake,
grilled lettuce heart and gel of coconut water 
12,80€

Cold smoked mackarel with seaweed yogurt,
caramelized leek, white tomato jelly and fried quinoa
12.50€

Carpaccio of National Premium fillet of beef,
with parmesan mousse, shimejis mushroom salad,
violet potato chips and lemon pepper vinaigrette
13,80€

Vegetarian Main Courses:

Black lentils ragout in balsamic reduction, with grilled
smoked tofu, chickpeas dumplings and sautéed pak choi  
16,80€

Bergamot lemon risotto, served with
sun dry tomatoes and roasted shallots

17,50€

 Vegetarian  Vegan

Main Courses:

Fillets of seabass on parsnip purée,
sautéed bimis, coriander gel and creamy lemongrass sauce
19,50€

Pink brazed Yellowfin tuna served with
palm heart and saffron purée, smoked avocado,
dried tuna ham muxama and bitter orange reduction
23,80€

Grilled rib eye steak with sautéed pak choi,
spiced pineapple, caramelized onion purée and red wine jus
19,50€

Duet of duck (pink seared breast and croquet), with
grilled green asparagus, sweet & sour elderberry and thyme jus
23,80€

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

Roasted Potatoes with herbs Creme Fraiche
Sautéed Green Beans with Chorizo
Red Cous Cous with Dates
Roasted Vegetables Salad with Basil

For extra side dish we charge 4,50€