

Artistas Garden Menu



Beetroot / Avocado / Turmeric

Beetroot and toasted quinoa tartar, served with avocado velouté and curcuma fake egg yolk



Tofu / Caponata / Teriyaki

Grilled tofu breaded in sesame seeds, with peas purée, caponata, creamy polenta and teriyaki sauce



Cucumber Sorbet

with dill honey and prosecco



Fresh Egg Pasta / Truffle / Spinach

Fresh egg pasta served with truffle butter, sautéed spinach, parmesan shavings and fresh truffle



Basil Foam

with pineapple sorbet and sun flower seeds



5 Courses

49,50 €

Menu only available if all guest on your table join you with the set menus (Chef's, Suprême, Portugal or Garden)

White Wine recommendation: Santa Teresa - Bio 0,75L
Red Wine recommendation: Monte D'Oiro Syrah - Bio 0,75L

29,80 €
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 Vegetarian

 Vegan