

Aperitif

Glass of Espumante	Brut	France	6,90 €
Glass of Espumante	Rose	France	7,90 €
Kir Royal			7,90 €
Aperol Spritz			7,90 €
Gordon´s Gin Tonic			7,50 €
Campari Soda or Orange			7,50 €
Martini (Rosso / Bianco / Dry)			6,50 €
Portwine White or Red			6,80 €
Portonic (white port with tonic water and limes)			7,80 €
Negroni (Campari, Gin and Vermute)			8,90 €
Bloody Mary			9,80 €

Espumantes

Charles	(Chardonay)	Brut	France	26,50 €
Charles	(Pinot Noir and Pinot Meuniere)	Rosé	France	29,50 €
Campolargo	(Bical, Arinto and Cercial)	Brut	Portugual	29,80 €
Campolargo	(Pinot Noir)	Rosé	Portugual	34,80 €

Champagne

Piper Heidsieck	Brut	59,80 €
Veuve Clicquot	Brut	84,50 €
Moët & Chandon	Brut	69,50 €
	1/2 bottle 375ml	39,50 €
Billecart Salmon	Rose	98,50 €
	1/2 bottle 375ml	54,50 €
Dom Pérignon	Brut	198,80 €

Couvert: Selection of Bread and Dips

3,40 €

Starters

Goat Cheese / Avocado / Celery

9,80 €

Goat cheese textures (panna cotta, praliné and earth), served with avocado cream, salty profiteroles and a celery foam

Seabass / Wakame / Padrón Peppers

12,50 €

Ceviche of Atlantic seabass marinated in pomegranette juice, with wakame salad, sesame purée, crispy sweet corn and padrón peppers

Octopus / Black Garlic / Tomato

12,80 €

Octopus carpaccio served with black garlic couli, fake tomato, olive chips and coriander-shallots dressing

Foie Gras / Dates / Basil

16,50 €

Pan seared escalópe of duck foie gras on homemade date bread, basil couli, balsamic caviar and a Grand Marnier sauce

we recommend the

Sauternes - Château de L'ecole

glass / 70ml

6,80 €





Beef / Gorgonzola Cheese / Truffle

13,80 €


Tartar of National Premium fillet of beef infused with truffle oil, gorgonzola cheese cream, green asparagus and rosemary crumble



 Vegetarian

Soups

Black Tiger Prawns Bisque with prawn mini samosa and orange jelly	9,80 €
Oriental Light Spicy Green Curry Soup   served with bamboo sprouts and a mint gel	8,50 €
Beetroot Gaspazo   with soya yogurt mousse, walnut bonbon and petazettas	7,80 €

Vegetarian

	Starter	Main Course
Risotto / Truffle / Parsnip  Forest mushrooms risotto perfumed with truffle oil, with glazed parsnip, truffle popcorns and a rocket salad	11,80 €	19,80 €
Fresh Egg Pasta / Red Peppers / Feta Cheese  Fresh egg pasta with smoked red pepper pesto, with sauteéd spinach and a marinated feta cheese salad	9,50 €	17,50 €
Tofu / Cauliflower / Pink Pepper   Tofu in massala sauce, served with cauliflower tempura, sweet potato chips and a pink pepper foam	8,80 €	14,80 €

 Vegetarian  Vegan

Fish

Yellowfin Tuna / Garlic / Seaweed

19,80 €

Pink seared yellowfin tuna with grilled cucumber, garlic cream, piri piri croutons and a seaweed sauce with clams

Turbot / Orange / Pennyroyal

26,50 €

Wild caught turbot fillets with orange crust on roasted cauliflower purée, vanilla caramelized baby leek and pennyroyal nage

Black Tiger Prawn / Almond / Lemongrass

37,80 €

Pan fried Black Tiger prawn with grilled sweet corn, almond-garlic purée, lemongrass sauce and asian mayonnaise

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

Roasted Potatoes with Rosemary Crème Fraîche and crispy Onions

Risotto Perfumed with Truffle Oil

extra charge

2,90 €

Fresh Egg Pasta with Smoked Red Pepper Pesto

Quinoa and Wakame Salad

Sautéed Seasonal Vegetables

For extra side dish we charge 4,50€

For the truffle perfumed risotto as a extra side dish we charge 7,40€

Meat

Chicken / Cashew / Korma 19,80 €
Roasted chicken Supreme with cashew crust,
sauteéd green beans, parsley couli and a Korma sauce

Lamb / White Bean / Peach 26,50 €
Duet of Lamb (grilled carré and terrine), served with white bean purée,
confit peach, roasted celery and a honey-rosemary sauce

Beef Fillet / Truffle / Cabernet 29,80 €
Fillet of National Premium beef with truffle mille feuille, mushrooms mousse,
glazed purple carrots, pink pepper foam and a Cabernet sauce

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

Roasted Potatoes with Rosemary Crème Fraîche and crispy Onions
Risotto Perfumed with Truffle Oil extra charge 2,90 €
Fresh Egg Pasta with Smoked Red Pepper Pesto
Quinoa and Wakame Salad
Sautéed Seasonal Vegetables

For extra side dish we charge 4,50€

For the truffle perfumed risotto as a extra side dish we charge 7,40€

Cheese

Chef's Cheese Selection

16,80 €

served with nuts, fruit compote and crackers

We recommend a portwine:

Quinta Seara d'Ordens **Reserva Tawny**

glass / 70ml

8,50 €

Duet of Gorgonzola

12,80 €

Fried gorgonzola and gorgonzola ice cream,
served with basil couli, pumpkin chutney and crackers

We recommend a portwine:

Osborne **Vintage 1995**

glass / 70ml

9,80 €

Portwine

Ramos Pinto Superior **Tawny or Ruby**

glass / 70ml

6,80 €

Borges Coroa **Dry White**

glass / 70ml

6,80 €

Ramos Pinto Adriano **Reserva Ruby**

glass / 70ml

8,50 €

Ramos Pinto **L.B.V.**

glass / 70ml

9,80 €

Quinta Seara d'Ordens **Reserva Tawny**

glass / 70ml

8,50 €

Quinta Seara d'Ordens **L.B.V.**

glass / 70ml

8,80 €

Poças **10 Years Old**

glass / 70ml

7,50 €

Graham's **20 Years Old**

glass / 70ml

9,80 €

Dow's **30 Years Old**

glass / 70ml

12,80 €

Osborne **Vintage 1995**

glass / 70ml

9,80 €

Cálem **Vintage 1983**

glass / 70ml

12,50 €

Ramos Pinto **Vintage 1991**

bottle / 375ml

49,50 €

Quinta Seara d'Ordens **Vintage 2014**

bottle / 375ml

34,50 €

Desserts

Passion Fruit / Lavender / Ginger 🌿	8,80 €
Passion fruit crème brûlée served with lavender ganache and ginger merengue	
70% Cacau Chocolate / Banana / Tonka Bean 🌿	11,50 €
Bitter cremeux of 70% cacau dark chocolate with caramelized banana ice cream, toffee mousse and tonka bean crumble	
Basil / Guava / Goji 🌿 🍷	8,80 €
Basil foam served with textures of guava, raspberry sauce and goji berries	
"Toucinho do Céu" / Medronho / Lemon / Pear	8,50 €
Portuguese egg pudding "Toucinho do Céu" served with pear gel, lemon brigadeiro and Medronho sorbet	
Dessert Variation	14,80 €
Surprise selection of desserts from our chef (for two)	
	3,60 €
Ice creams: Vanilla 🌿, Ferrero Rocher 🌿 or Caramelized Banana 🌿	
Sorbets : Melon 🌿 🍷, Cucumber 🌿 🍷 or Medronho 🌿	

🌿 Vegetarian 🍷 Vegan

White Dessertwine

Tokaji Aszu 5 Puttonyos	Hungary	glass / 70ml	8,80 €
		bottle / 500ml	54,50 €
Sauternes - Château de L'ecole	France	glass / 70ml	6,80 €
		bottle / 375ml	32,50 €
Late Harvest - Barranco Longo	KO Algarve	glass / 70ml	7,80 €
		bottle / 375ml	36,50 €
H.& H. Full Rich Doce Madeira	Madeira	glass / 70ml	7,50 €
Vinho do Moscatel 10 years	Douro	glass / 70ml	5,50 €

Teas of the World

Golden Typ Maloom - Black Tea Classy black tea from the "Roof of the world", the Himalayas. This tea is original, natural and full of fresh flavour.	Nepal	3,90 €
Sencha Senpai - Green Tea Sencha is Japan 's most popular tea. A light and refreshing beverage with a grassy aroma and sweet taste.	Japan	3,90 €
Tippy Golden Darjeeling - Earl Grey Tea A delicately flowery Darjeeling tea beautifully blended with precious bergamot flavouring.	India	3,90 €
Ting Yuan - Jasmine Tea Jasmine Ting Yuan brings to your cup the unforgettable flavour and refreshing, full-bodied jasmine bouquet with light-green colour.	China	3,90 €
Pai Mu Tan - Organic White Tea This China white-leafed tea is of the highest quality. It has a sweet aroma of freshness and light spice with a bright.	China	4,90 €
Rooibos Blossom - Cherry Tea A flavoured South African popular herbal infusion. With cherry pieces and an aromatic cherry flavour	South Africa	3,90 €
Nana - Mint Tea Large-leafed, aromatic mint plant and is refreshingly spicy	Morocco	3,90 €
Ronnefeldt Infusion - Lemongrass & Ginger A refreshing herbal infusion with the natural warmth of ginger balanced perfectly by the cool freshness of lemon grass.	China & India	3,90 €
Flor de Camomila - Camomile Fresh and fragrant with floral background	Portugal	3,90 €

Liqueur Coffee's

Espresso Martini	7,80 €
Kahlua coffee liqueur, Smirnoff vodka, coffee and sugar syrup	
Artistas Coffee	7,80 €
Dark Havana Club Añejo Especial, Amaretto Disaronno, coffee and whipped cream	
Irish Coffee	7,80 €
Jameson, brown sugar, coffee and whipped cream	
Irish Cream Coffee	7,80 €
Baileys, coffee and whipped cream	
Calypso Coffee	7,80 €
Tia Maria, coffee and whipped cream	
Banana Coffee	7,80 €
Bols banana liqueur, coffee and whipped cream	
Grand Coffee	7,80 €
Grand Marnier, brown sugar, coffee and whipped cream	
Portuguese Coffee	7,80 €
Maceira portuguese brandy, brown sugar, coffee and whipped cream	
Italian Coffee	7,80 €
Amaretto Disaronno, coffee and whipped cream	
Caribbean Coffee	7,80 €
Dark Havana Club Añejo Especial, brown sugar, coffee and whipped cream	

Cigar Selection

Cigar menu available on request