

# Artistas Chef's Menu




**Charcoal Grilled Red Peppers Creamy Soup**    
served with a courgette cannelloni and olive oil powder



**Carabineiro Prawns / Kumquat / Ginger**  
Sautéed carabineiro wild prawns, served with kumquat pickles,  
ginger mayonnaise, baby sweet corn and matcha tea panna cotta




**Limoncello Sobert**   
with pomegranate and Espumante



**Duck / Apple / Foie Gras**  
Pink seared duck breast and his crispy smoked ham, with apple trilogy,  
sweet & sour cauliflower, asparagus risotto and foie gras sauce



**70% Cacao Chocolate / Cherry / Kefir**   
Textures of 70% cacao dark chocolate  
with cherry macaron and kefir cream



5 Courses Menu

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:** Fiuza Premium 0,75L  
**Red wine recommendation:** Monte do Zambujeiro 0,75L

26,80 €

34,80 €

 Vegetarian  Vegan