

Artistas Chef's Menu



Carabineiro Prawn Bisque

served with coriander jelly and marinated fennel



Yellowfin Tuna / Muxama / Virgin Mary

Tartare of Yellowfin tuna with toasted sesame seeds cream, olive oil caviar, dried tuna ham "muxama" and Virgin Mary sorbert



Pineapple Sorbet

with mint couli and sparkling wine



Premium Rib Eye / Foie Gras / Wild Mushrooms

Grilled National Premium rib eye steak with tomato chutney, sautéed wild mushrooms, crispy onions, roasted potatoes and foie gras jus



Salty Caramel Tart

served with chocolate ganache,
Baileys ice cream and bitter orange reduction



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

26,80 €

Red wine recommendation: Monte do Zambujeiro 0,75L

34,80 €

 Vegetarian

 Vegan