

Aperitifs / Cocktails

Glass of Prosecco (Brut / Rosé)	6,90 € / 7,90 €
Kir Royal (prosecco with creme de cassis liquor)	7,90 €
Aperol Spritz (Aperol, espumante, soda)	8,50 €
Gin Tonic (Gordons, Bombay Sapphire, Hendrick's, Bulldog or Gin Sul) from	8,70 €
Espresso Martini (vodka, Kahlua and coffee)	8,50 €
Bloody Mary (tomato juice, vodka, celery, Tabasco and Worcestershire sauc)	9,80 €
Portonic (white port with tonic water and fresh limes)	7,80 €
Cosmopolitan (cranberry juice, vodka, Triple Sec and lime juice)	8,90 €
Negroni (Campari, gin and red vermouht)	8,90 €
Whiskey Sour (whiskey, lime juice, egg white and sugar syrup)	9,80 €
Margarita (tequila, Triple Sec and lime juice)	9,50 €
Dry Martini (gin or vodka with dry vermouht)	8,80 €

Mocktails

Zero Gin & Tonic (non-alcoholic gin & tonic water)	8,50 €
Virgin Mary (tomato juice, celery, Worcestershire sauce and tabasco)	8,80 €
Shirley Temple (non alcoholic ginger beer, lime juice and grenadine)	8,50 €
Blueberry Lemonade (lime juice, blueberry purée and soda water)	8,80 €

Champagne

	Bottle	
Piper Heidsieck Brut	750ml	67,80 €
Mumm Cordon Rouge Brut Rosé	750ml	69,50 €
Moët & Chandon Brut	750ml	74,50 €
1/2 Moët & Chandon Brut	375ml	39,50 €
Veuve Clicquot Brut	750ml	89,50 €
Billecart Salmon Rose	750ml	98,50 €
1/2 Billecart Salmon Rose	375ml	54,50 €
Laurent Perrier Millesime Brut	750ml	124,80 €
Dom Pérignon Brut	750ml	324,50 €
Louis Roederer Cristal Brut	750ml	344,80 €

Couvert: Selection of Bread and Dips

3,90 €

Starters

Beetroot / Avocado / Turmeric  

14,80 €

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

Goat Cheese / Truffle / Celery 

15,50 €

Cream of goat cheese with wild mushrooms, truffle profiteroles and celery salad

Mackerel / Orange / Leek

16,80 €

Textures of mackerel (cured, reduction and mousse), with marinated orange and confited leek

Scallops / Mango/ Fennel

18,50 €

Ceviche of scallops Coquilles Saint-Jacques perfumed with mango tiger milk, sweetcorn, fennel and sriracha emulsion

Foie Gras / Manioc / Cashew

19,80 €

Pan seared escalópe of duck foie gras served with, creamy manioc, fried banana, salty cashew and cinnamon jus

we recommend the

Sauternes - Château de L'ecole

glass / 70ml

7,80 €

Premium National Beef / Anchovies / Gazpacho

16,50 €

Carpaccio of Premium National beef fillet served with green tomato gazpacho, anchovies mayonnaise and thyme croutons

 Vegetarian

 Vegan

Soups

Fish Soup "Cataplana"

served with piri piri gel and clams

11,80 €

Cold Coconut Vichyssoise

with leek grass and peta zetas

9,80 €

Thai Consommé

served with quail egg and soya sprouts

9,80 €

Vegetarian

Fresh Egg Pasta / Truffle / Spinach

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

Starter Main Course

15,80 € 24,80 €

Risotto / Bergamot / Asparagus

Bergamot lemon risotto, with fried grilled asparagus,
dry tomato chips and watercress foam

12,50 € 19,50 €

Tofu / Caponata / Teriyaki

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

13,80 € 22,80 €

 Vegetarian

 Vegan

Fish

Yellowfin Tuna / Wakame / Lemongrass 24,50 €
Pink seared Yellowfin tuna with roasted peppers couli,
sautéed pak choi, wakame seaweed and lemongrass sauce

Turbot / Pistachio / Passion Fruit 29,80 €
Fillets of turbot with pistachio crust, caramelized endive,
spiced carrot purée and passion fruit sauce

Black Tiger Prawn / Monkfish / Jalapeño 37,50 €
Grilled monkfish and Black Tiger Prawn, served with
jalapeño oil, sautéed bimis and oyster beurre blanc

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

Roasted New Potato with Smoked Creme Fraiche
Panzanella Salad with Pink Pepper
Creamy Polenta with Provençal Herbs
Bergamot Lemon Risotto with Parmesan Shavings
Sautéed Season Vegetables

For extra side dish we charge 4,80€

Meat

Suckling Pig / Onion / Guava BBQ

24,80 €

Crispy suckling pig belly on caramelized onion purée,
with romanesco pickles, olives earth and guava BBQ sauce

Duck / Asparagus / Elderberry

27,50 €

Duet of duck (pink seared breast and croquet), with
grilled asparagus, sweet & sour elderberries and rosemary jus

Premium National Beef / Sweet Mustard / Spinach

34,80 €

Roasted fillet of Premium National beef served with spinach,
garlic and almond purée, sweet mustard mille feuille and Cabernet jus

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

Roasted New Potato with Smoked Creme Fraiche

Panzanella Salad with Pink Pepper

Creamy Polenta with Provençal Herbs

Bergamot Lemon Risotto with Parmesan Shavings

Sautéed Season Vegetables

For extra side dish we charge 4,80€

Cheese

Chef's Cheese Selection 19,80 €
served with nuts, fruit compote and crackers

We recommend a port wine:

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 €

Niepoort **Colheita 2004** Glass / 70ml 9,80 €

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 9,80 €

Poças **10 Years Old** Glass / 70ml 7,50 €

Graham's **20 Years Old** Glass / 70ml 9,80 €

Dow's **30 Years Old** Glass / 70ml 13,80 €

Barros **40 Years Old** Glass / 70ml 16,50 €

Quinta de La Rosa **Vintage 2012** Glass / 70ml 9,80 €

Osborne **Vintage 1995** Glass / 70ml 9,80 €

Cálem **Vintage 1983** Glass / 70ml 13,50 €

Ramos Pinto **Vintage 1991** Bottle / 375ml 49,50 €

Quinta Seara d'Ordens **Vintage 2014** Bottle / 375ml 37,50 €

Desserts

Lavender Crème Brûlée

9,80 €

with ginger cookies and dry figs in port wine

We recommend the dessert wine: **Quinta Seara d'Ordens Reserva Tawny** 70ml - 8,50€

70% Chocolate Explosion

12,50 €

served with kefir cream and mandarin macarons and mandarin macarons

We recommend the dessert wine: **Portwine Ramos Pinto L.B.V.** 70ml - 9,80€

Honey Pudding "Toucinho do Céu"

9,80 €

with pear gel, white brigadeiro and toasted almond ice cream

We recommend the dessert wine: **Moscatel Roxo Superior 10 years Old** 70ml - 7,80€

Basil Foam

8,80 €

with pineapple sorbet and sun flower seeds

We recommend the dessert wine: **Late Harvest - João Clara** 70ml - 8,80€

Dessert Variation




17,50 €







Surprise selection of desserts from our chef

(for two)

Scoop of ice cream or sorbet

3,80 €

Ice creams: Vanilla , Toasted Almond  or Ferrero Rocher 

Sorbets : Pineapple  , Mango   or Lemon  

 Vegetarian

 Vegan

White Dessert wine

Tokaji Aszu 5 Puttonyos	Hungary	Glass / 70ml	9,80 €
		Bottle / 500ml	54,50 €
Sauternes - Château de L'ecole	France	Glass / 70ml	7,80 €
		Bottle / 375ml	32,50 €
Late Harvest - João Clara	Algarve	Glass / 70ml	8,80 €
		Bottle / 375ml	36,50 €
H.& H. Full Rich Doce Madeira	Madeira	Glass / 70ml	7,50 €
Moscatel Roxo Superior 10 years Old	Setúbal	Glass / 70ml	7,80 €

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 finish.	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	8,50 €
Kahlua coffee liqueur, Smirnoff vodka, coffee and sugar syrup	
Artistas Coffee	8,80 €
Dark Havana Club Añejo Especial, Amaretto Disaronno, coffee and whipped cream	
Irish Coffee	8,80 €
Jameson, brown sugar, coffee and whipped cream	
Irish Cream Coffee	8,80 €
Baileys, coffee and whipped cream	
Calypso Coffee	8,80 €
Tia Maria, coffee and whipped cream	
Banana Coffee	8,80 €
Bols banana liqueur, coffee and whipped cream	
Grand Coffee	8,80 €
Grand Marnier, brown sugar, coffee and whipped cream	
Portuguese Coffee	8,80 €
Macieira portuguese brandy, brown sugar, coffee and whipped cream	
Italian Coffee	8,80 €
Amaretto Disaronno, coffee and whipped cream	
Caribbean Coffee	8,80 €
Dark Havana Club Añejo Especial, brown sugar, coffee and whipped cream	

Existe neste estabelecimento um livro de reclamações. Preço incl. IVA, Vat, á taxa em vigor

Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado (Artigo 135º, Decreto-Lei nº10 de 16 Janeiro de 2015)