

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	Portugal	29,80 €
Campolargo	(Pinot Noir)	Rosé	Portugal	34,80 €

Champagne

Piper Heidsieck	Brut		59,80 €
Veuve Clicquot	Brut		84,50 €
Moét & Chandon	Brut		69,50 €
	1/2 bottle	375ml	39,50 €
Billecart Salmon	Rose		98,50 €
	1/2 bottle	375ml	54,50 €
Dom Pérignon	Brut		248,50 €

Couvert: Selection of Bread and Dips

3,40 €

Starters

Sheep Cheese / Beetroot / Shallots 

9,80 €

Salty cheesecake of fresh sheep cheese with oat biscuit, beetroot tartar, hibiscus infused shallots and radish couli

Salmon Trout / Sweet Potato / Piri Piri

12,50 €

Salmon trout marinated in citrus with sweet potato mousse, piri piri pearls, crunchy tapioca and Algarvian salad

Carabineiro Prawns / Kumquat / Ginger

19,80 €

Sautéed carabineiro wild prawns, served with kumquat pickles, ginger mayonnaise, baby sweet corn and matcha tea panna cotta

Foie Gras / Banana / Parsnip

17,50 €

Pan seared escalópe of duck foie gras, with fried banana, parsnip purée, pistachio earth and herbs jus

we recommend the

Sauternes - Château de L'ecole

glass / 70ml

6,80 €



Beef / Sweet Mustard / Almonds

13,80 €





Carpaccio of National Premium fillet of beef, with onion salad, pomegranate vinaigrette, sweet mustard cream and salted almonds

 Vegetarian

Soups

Lobster Bisque	9,80 €
with tomato jelly and cassis couli	
Charcoal Grilled Red Peppers Creamy Soup  	8,50 €
served with a courgette cannelloni and olive oil powder	
Mushrooms Cappuccino  	8,80 €
with shimejis ragout and rosemary foam	

Vegetarian

	Starter	Main Course
Raviolis / Cashew / Truffle 	11,80 €	19,80 €
Homemade goat cheese raviolis, with fresh chives, caramelized cashew and black truffle foam		
Risotto / Asparagus / Harissa 	9,50 €	17,50 €
Green asparagus risotto, served with harissa oil, roasted pine nuts and parmesan shavings		
Tofu / Hokkaido Pumpkin / Teriyaki  	8,80 €	14,80 €
Duet of tofu (grilled and breaded in coconut), served with hokkaido pumpkin purée, herbs farofa and teriyaki sauce		

Fish

Monkfish / Mandioca / Caponata

22,80 €

Monkfish loin perfumed with smoked oil, served with tapioca purée, caponata ragout, dill crumble and leek sauce

Turbot / Tomato / Endive

27,50 €

Turbot fillets with tomato and thyme crust, on peas purée, confited endive and lemon velouté

Red Mullet / Asparagus / Herbs

34,80 €

Red Mullet served with grilled green asparagus, olives tapenade, seafood brioche, seaweed caviar and herbs sauce

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

Roasted Potatoes with Chives Creme Fraiche

Green Asparagus Risotto with Parmesan Shavings

Portuguese Cabbage with Chorizo Crumble

Beluga Lentils Salad with Yogurt marinated Fennel

Sautéed Seasonal Vegetables

For extra side dish we charge 4,50€

Meat

Pork Cheeks / Octopus / Hokkaido Pumpkin

22,80 €

Slow cooked pork cheeks and grilled octopus with hokkaido pumpkin, watercress couli and coriander seeds jus

Duck / Apple / Foie Gras

26,50 €

Pink seared duck breast and his crispy smoked ham, with apple trilogy, sweet & sour cauliflower and foie gras sauce

Beef Fillet / Truffle / Armagnac

32,80 €

Fillet of National Premium beef with oxtail croquet, creamy spinach caramelized celeriac purée, black truffle foam and Armagnac jus

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Sautéed Seasonal Vegetables

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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 €

Gorgonzola / Apple / Cassis

12,80 €

Fried gorgonzola blue cheese served with apple chutney, cassis couli 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 €

Niepoort **Colheita 2000**

Glass / 70ml

8,80 €

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

8,80 €

Poças **10 Years Old**

Glass / 70ml

7,50 €

Graham´s **20 Years Old**

Glass / 70ml

9,80 €

Down´s **30 Years Old**

Glass / 70ml

12,80 €

Barros **40 Years Old**

Glass / 70ml

14,50 €

Quinta de La Rosa **Vintage 2005**

Glass / 70ml

8,80 €

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

Mandarin / Campari / Basil 🌿	9,80 €
Mandarin crème brûlée served with Campari mille-feuille and basil gel	
70% Cacao Chocolate / Cherry / Kefir 🌿	12,50 €
Textures of 70% cacao dark chocolate with cherry macaron and kefir cream	
Chestnut / Almond / Cinnamon 🌿	9,50 €
Chestnut pudding served with carrot ganache, toasted almonds ice cream and cinnamon earth	
Sweet Corn / Blueberry / Sesame 🌿 🍷	8,80 €
Sweet corn mousse with blueberries bon bon, maple-walnuts brittle and sesame panna cotta	
Dessert Variation 🌿	16,80 €
Surprise selection of desserts from our chef (for two)	
	3,60 €
Ice creams: Vanilla 🌿, Chocolate-Chili 🌿 🍷 or Toasted Almond 🌿	
Sorbets : Limoncello 🌿, Blueberry 🌿 🍷 or Mango 🌿 🍷	

🌿 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	Gass / 70ml	7,50 €
Moscatel Wine 10 years Old	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