

Artistas

Garden Menu



Sheep Cheese / Beetroot / Shallots

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



Tofu / Hokkaido Pumpkin / Teriyaki

Duet of tofu (grilled and breaded in coconut), served with hokkaido pumpkin purée, herbs farofa and teriyaki sauce



Blueberry Sobert

with elderberry flower reduction and Espumante



Raviolis / Cashew / Truffle

Homemade goat cheese raviolis, with fresh chives, caramelized cashew and black truffle foam



Sweet Corn / Blueberry / Sesame

Sweet corn mousse with blueberries bon bon, maple-walnuts brittle and sesame panna cotta



5 Courses

39,50 €

Menu only available if all guest on your table join you with the set menus (Chef's, Suprême, Portugal or Garden)

White Wine recommendation: Filipa Pato - Dinamico Wine 0,7L

24,50 €

Red Wine recommendation: Beyra - Biologic Wine 0,75L

29,50 €

 Vegetarian

 Vegan