

Aperitifs / Cocktails

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|---|------|--------|--------|
| Glass of Espumante | Brut | France | 6,90 € |
| Glass of Espumante | Rose | France | 7,90 € |
| Kir Royal | | | 7,90 € |
| Aperol Spritz | | | 8,50 € |
| Gin Tonic | | from | 8,70 € |
| Espresso Martini | | | 8,50 € |
| Bloody Mary | | | 9,80 € |
| Portonic (white port with tonic water and limes) | | | 7,80 € |
| Negroni (campari, gin and vermouth) | | | 8,90 € |
| Whiskey Sour (whiskey, lime juice, egg white and sugar syrup) | | | 8,90 € |
| Margarita (tequila, triple sec and lime juice) | | | 9,50 € |
| Dry Martini (gin or vodka with dry vermouth) | | | 8,80 € |

Mocktails

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|---|--|--|--------|
| Virgin Mary | | | 8,80 € |
| (tomato juice, celery salt, pepper, lemon, worcester sauce and tabasco) | | | |
| Shirley Temple | | | 8,50 € |
| (non alcoholic ginger beer, lime juice and grenadine) | | | |
| Blueberry Lemonade | | | 8,80 € |
| (lime juice, blueberry purée and soda water) | | | |

Champagne

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|---------------------------|------------|-------|----------|
| Piper Heidsieck | Brut | | 64,80 € |
| Mumm Cordon Rouge | Brut Rosé | | 69,50 € |
| Moët & Chandon | Brut | | 74,50 € |
| | 1/2 bottle | 375ml | 39,50 € |
| Veuve Clicquot | Brut | | 89,50 € |
| Billecart Salmon | Rose | | 98,50 € |
| | 1/2 bottle | 375ml | 54,50 € |
| Laurent Perrier Millesime | Brut | | 99,80 € |
| Dom Pérignon | Brut | | 299,50 € |
| Louis Roederer Cristal | Brut | | 324,50 € |

Couvert: Selection of Bread and Dips

3,90 €

Starters

Hokkaido / Chestnut / Quinoa  

13,80 €

Grilled Hokkaido pumpkin tartar served with horseradish salad, chestnut purée and crispy black quinoa

Cod Fish / Chorizo / Olives

14,50 €

Fresh codfish rilette with mousse of chorizo, green gazpacho couli, olives earth and purple potato chips

Scallops / Fennel / Hazelnut

17,80 €

Sautéed scallops with pink pepper butter, on fennel salad, creamy cauliflower with lavender and hazelnut oil

Foie Gras / Truffle / Carob

19,50 €

Pan seared escalópe of duck foie gras with carob crumble, purée of celeriac with truffle and cinnamon jus

we recommend the

Sauternes - Château de L'ecole

glass / 70ml

7,80 €

Premium National Beef / Avocado / Seaweed

15,80 €

Carpaccio of Premium National Beef fillet, light wasabi cream, smoked avocado salad and crunchy nori seaweed

 Vegetarian

 Vegan

Soups

Atlantic Fish Soup with Saffron

served with marinated clams and keffir lime couli

9,80 €

Roasted Red Peppers Soup

with fermented garlic mousse and tarragon oil

8,80 €

Wild Mushrooms Consommé with Dashi

served with parsley jelly and radish

8,80 €

Vegetarian

Gorgonzola / Truffle / Spinach

Homemade gorgonzola cheese raviolis served with shimejis mushrooms, sautéed spinach and fresh truffle

Starter Main Course

14,80 € 24,80 €

Risotto / Basil / Baby Carrots

Basil risotto, with fried sweet potato dumplings, baby carrots and turmeric foam

11,50 € 19,50 €

Tofu / Cous Cous / Tapioca

Curry tofu served with Mediterranean cous cous, hibiscus onions and crispy tapioca

12,80 € 21,80 €

 Vegetarian

 Vegan

Fish

Croaker Fish / Sweet Corn / Coriander

24,50 €

Croaker fish fillets served with spiced coconut couli, dates chutney, grilled sweet corn and coriander oil

Turbot / Babaganoush / Coffee

28,80 €

Fillets of turbot with thyme crust, glazed parsnip, babaganoush and coffee sauce with pine nuts

Seabass / Prawn / Tomato / Garlic

32,50 €

Seabass fillets and grilled Black Tiger Prawn, with garlic purée, tomato marmalade, fried capers and bisque sauce

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

Smoked Potato Purée

Mediterranean Cous Cous

Black Lentil Salad

Basil Risotto with Parmesan Shavings

Sautéed Broccoli with Panko and Almonds

For extra side dish we charge 4,50€

Meat

Pork Cheeks / Quince / Baby Carrots

24,80 €

Slow cooked pork cheeks served with baby carrots, quince ragoût, watercress salad and herbs foam

Duck / Beetroot / Kumquat

26,50 €

Pink seared duck breast, served on beetroot purée, wild mushrooms, bitter kumquat and soy jus

Premium National Beef / Onion / Mustard

34,80 €

Roasted fillet of premium national beef served with onion textures, sautéed spinach and grain mustard sauce

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

Smoked Potato Purée

Mediterranean Cous Cous

Black Lentil Salad

Basil Risotto with Parmesan Shavings

Sautéed Broccoli with Panko and Almonds

For extra side dish we charge 4,50€

Cheese

Chef's Cheese Selection

18,80 €

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

12,80 €

Barros **40 Years Old**

Glass / 70ml

14,50 €

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

34,50 €

Desserts

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| Rosemary Crème Brûlée 🌿 | 9,80 € |
| with reduction of elderberry and lemon merengue | |
| 70% Cocoa Chocolate Cigar 🌿 | 12,50 € |
| filled with sour cream ganache, served with apple ashes and caramel ice cream | |
| Caramelized Almond Cake 🌿 | 9,80 € |
| with Alentejo cheese mousse, dehydrated figs and honey-brandy gel | |
| Coconut Sweet Rice 🌿 🍷 | 8,80 € |
| with cardamom parfait and matcha tea jelly | |
| Dessert Variation 🌿 | 17,50 € |
| Surprise selection of desserts from our chef | (for two) |
| Scoop of ice cream or sorbet | 3,70 € |
| Ice creams: Vanilla 🌿, Caramel 🌿 or Ferrero Rocher 🌿 | |
| Sorbets : Wild Berries 🌿 🍷, Chamomile 🌿 🍷 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 Wine 10 years Old | Douro | Glass / 70ml | 6,50 € |

Teas of the World

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| 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

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

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