

# Artistas

## Portugal Menu



### Lobster Bisque

with tomato jelly and cassis couli



### Salmon Trout / Sweet Potato / Piri Piri

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



### Blueberry Sobert

with elderberry flower reduction and Espumante



### Pork Cheeks / Octopus / Hokkaido Pumpkin

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



### Chestnut / Almond / Cinnamon

Chestnut pudding served with carrot ganache, toasted almonds ice cream and cinnamon earth



5 Courses

44,50 €

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

**White Wine recommendation:** Paxá 0,75L 24,50 €  
**Red Wine recommendation:** Vida Nova - Adega do Cantor 0,75 26,80 €

 Vegetarian