

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 €

Mocktails

Virgin Mary			7,80 €
(tomato juice, celery salt, pepper, lemon, worcester sauce and tabasco)			
Carrot Sunrice			8,50 €
(carrot purée, orange juice, ginger ale and grenadine)			
Blueberry Lemonade			8,80 €
(lime juice, blueberry purée, soda water and sugar syrup)			

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 €
Moët & 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

Mountain Cheese / Beetroot / Coconut  12,80 €

Creamy mountain cheese served with beetroot cake, grilled lettuce heart and gel of coconut water

Mackarel / Seaweed / Tomato 12,50 €

Cold smoked mackarel with seaweed yogurt, caramelized leek, white tomato jelly and fried quinoa

Scallops / Passion fruit / Fennel 17,80 €

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

Foie Gras / Pineapple / Pistachio 17,50 €

Pan seared escalópe of duck foie gras served on spiced pineapple, grilled brioche, watercress couli and roasted pistachio

we recommend the

Sauternes - Château de L'ecole

glass / 70ml

6,80 €

Beef / Shimejis / Lemon Pepper 13,80 €


Carpaccio of National Premium fillet of beef, with parmesan mousse, shimejis mushroom salad, violet potato chips and lemon pepper vinaigrette

 Vegetarian


Soups


Thay Style Carabineiro Prawn Consommé 9,80 €
with oyster sauce and wakami



Apple and Celery Gazpacho   8,50 €
served with cucumber sorbet

Roasted Cauliflower Soup   8,80 €
with black garlic shavings

Vegetarian

	Starter	Main Course
Fresh Egg Pasta / Truffle / Gorgonzola  Fresh egg pasta with sautéed spinach, gorgonzola croquet, truffle butter and fresh truffle	11,80 €	19,80 €

Risotto / Bergamot / Sun Dry Tomatoes  Bergamot lemon risotto, served with sun dry tomatoes and roasted shallots	9,50 €	17,50 €
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Black Lentils / Smoked Tofu / Pak Choi   Black lentils ragout in balsamic reduction, with grilled smoked tofu, chickpeas dumplings and sautéed pak choi	8,80 €	16,80 €
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 Vegetarian  Vegan

Fish

Yellowfin Tuna / Avocado / Bitter Orange 23,80 €

Pink brazed Yellowfin tuna served with palm heart and saffron purée, smoked avocado, dried tuna ham muxama and bitter orange reduction

Turbot / Pak Choi / Lemongrass 27,50 €

Turbot fillets with black sesame seeds crust, parsnip purée, sautéed pak choi and creamy lemongrass sauce

Seabass / Carabineiro Prawn / Bimis/ Coriander 34,80 €

Fillet of seabass and carabineiro prawn, with sautéed bimis, coriander gel and seafood bisque sauce

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

Roasted Potatoes with herbs Creme Fraiche

Bergamot Lemon Risotto with Parmesan Shavings

Sautéed Green Beans with Chorizo

Red Cous Cous with Dates

Roasted Vegetables Salad with Basil

For extra side dish we charge 4,50€

Meat

Duck / Asparagus / Elderberry

23,80 €

Duet of duck (pink seared breast and croquet), with grilled green asparagus, sweet & sour elderberry and thyme jus

Iberic Pork / Truffle / Sweet Mustard

25,50 €

Iberic pork tenderloin served with truffle textures, caramelized onion purée, cauliflower pickles and sweet mustard sauce

Beef Fillet / Peppers / Moscatel

29,80 €

Fillet of National Premium beef with roasted peppers purée, sautéed baby carrots and Moscatel jus

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

Roasted Potatoes with herbs Creme Fraiche

Bergamot Lemon Risotto with Parmesan Shavings

Green Beans with Chorizo

Red Cous Cous with Dates

Roasted Vegetables Salad with Basil

For extra side dish we charge 4,50€

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 €

Goat Cheese / Elderberry / Watercress 12,80 €
Crispy goat cheese served with
elderberry reduction and watercress couli

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

Coconut Crème Brûlée 🌿	9,80 €
with dark rum couli and mint crumble	
Fantasy of 70% Cacao Dark Chocolate 🌿	12,50 €
(brownie, choco-chili sorbet and ganache) with peanut bonbon and sour cream	
Portuguese Egg Pudding "Abade Priscos"	9,50 €
served with sweet rice foam, ginger brittle and honey caviar	
Peach Melba 2.0 🌿 🍷	9,80 €
Peach textures with wild berries sorbet and almond liquor mousse	
Dessert Variation 🌿	16,80 €
Surprise selection of desserts from our chef	(for two)
	3,60 €
Ice creams: Vanilla 🌿, Chocolate-Chili 🌿 🍷 or Toasted Almond 🌿	
Sorbets : Mango 🌿 🍷, Wild Berries 🌿 🍷 or Limoncello 🌿	

🌿 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	Glass / 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 €
Macieira 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

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)