

# Aperitifs / Cocktails

Glass of Espumante	Brut	France	6,90 €
Glass of Espumante	Rose	France	7,90 €
Kir Royal			7,90 €
Aperol Spritz			7,90 €
Gin Tonic		from	7,90 €
Espresso Martini			7,80 €
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

Virgin Mary			7,80 €
(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

Piper Heidsieck	Brut		59,80 €
Mumm Cordon Rouge	Brut Rosé		64,50 €
Moët & Chandon	Brut		69,50 €
	1/2 bottle	375ml	39,50 €
Veuve Clicquot	Brut		84,50 €
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

**Beetroot / Turmeric / Babaganoush**   13,80 €  
Grilled beetroot tartar served with babaganoush,  
turmeric fake egg yolk and sesame seeds chips

**Octopus / Chicken Skin / Smoked Onion** 14,50 €  
Carpaccio of octopus seasoned with basil ajillo,  
smoked onion mousse and crispy chicken skin

**Ceviche / Jalapeño / Wakame** 15,80 €  
Ceviche of wild seabass with guacamole of jalapeños,  
grapefruit couli and wakame seaweed salad

**Foie Gras / Sweetcorn / Balsamic** 18,80 €  
Pan seared escalópe of duck foie gras served  
on sweetcorn textures, salted crumble and balsamic jus

we recommend the

Sauternes - Château de L'ecole

glass / 70ml

6,80 €

**Salmon Trout / Sweet Mustard / Pineapple** 14,50 €  
Marinated fillets of salmon trout served with  
sweet mustard cream, grilled pineapple and fresh radish

 Vegetarian

 Vegan

# Soups

## Portuguese Fish Soup "Caldeirada"

served with confit white Atlantic fish and piri piri gel

9,80 €

## Coconut and Green Curry Soup

with banana farofa and lemongrass cream

8,80 €

## Pomegranate Gazpacho

served with marinated cucumber and peta zetas

8,80 €

# Vegetarian

## Fresh Egg Pasta / Truffle / Goat Cheese

Fresh egg pasta perfumed with truffle oil, spinach, goat cheese crumbs and fresh truffle

Starter      Main Course

14,80 €      24,80 €

## Risotto / Red Peppers / Mandioca

Red pepper risotto, served with fried mandioca, saffron gel and Provence herbs foam

9,80 €      18,80 €

## Tofu / Mushrooms / Fennel

Tofu glazed with teriyaki, mushroom mousse, grilled fennel and chickpea ragoût

11,80 €      19,80 €

 Vegetarian

 Vegan

# Fish

## **Yellowfin Tuna / Tomato / Fennel**

24,80 €

Pink seared Yellowfin tuna with sautéed pak choi, smoked tomato couli, salicornia and fennel sauce

## **Turbot / Orange / Thyme**

27,50 €

Fillets of turbot with orange crust, spiced carrot purée, grilled bimis and thyme beurre blanc sauce

## **Croaker Fish / Truffle / Pistachio**

29,80 €

Croaker fish fillets with honey glazed parsnip, pistachio oil, courgette cannelloni's and creamy truffle sauce

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

Roasted Potatoes with Chive Creme Fraiche

Fried Spinach Polenta Cakes

Cherry tomatoes with crispy Rocket Salad

Red Pepper Risotto with Parmesan Shavings

Black Eyed Peas Salad with Coriander Emulsion

For extra side dish we charge 4,50€

# Meat

**Iberian Pork / Smoked Ham / Celeriac** 24,80 €  
Iberian pork tenderloin involved with powdered olives, celeriac ragoût  
chips of smoked ham, sundried tomato pesto and watercress couli

**Lamb / Onion / Juniper** 28,50 €  
Duet of lamb (carré and fried dumpling), served with  
onion purée, sautéed green beans and juniper sauce

**Premium National Beef / Asparagus / Calvados** 32,80 €  
Roasted fillet of premium national beef with grilled asparagus,  
purée of garlic with almonds, spiced farofa and Calvados jus

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

Roasted Potatoes with Chive Creme Fraiche  
Fried Spinach Polenta Cakes  
Cherry tomatoes with crispy Rocket Salad  
Red Pepper Risotto with Parmesan Shavings  
Black Eyed Peas Salad with Coriander Emulsion

For extra side dish we charge 4,50€

# Cheese

## **Chef's Cheese Selection**

17,80 €

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 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

<b>Tonka Bean Crème Brûlée</b> 🌿	9,80 €
with coffee crumble and caramel marshmallow	
<b>70% Cocoa Chocolate Garden</b> 🌿	12,50 €
Chocolate cremeux with yogurt stones, amarena ice cream and pralinê earth	
<b>Caramelized Mille Feuille</b> 🌿	9,80 €
filled with egg cream, cinnamon ganache and Port wine powder	
<b>Almond Milk Panna Cotta</b> 🌿 ♡	8,80 €
served with kiwi salad, celery sauce and poppy seeds	
<b>Dessert Variation</b> 🌿	17,50 €
Surprise selection of desserts from our chef	(for two)
<b>Scoop of ice cream or sorbet</b>	3,60 €
<b>Ice creams:</b> Vanilla 🌿, Amarena 🌿 or Ferrero Rocher 🌿	
<b>Sorbets :</b> Blueberry 🌿 ♡, Elderberry 🌿 ♡ or Lemon 🌿 ♡	

🌿 Vegetarian

♡ Vegan

# White Dessert wine

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

<b>Golden Typ Maloom - Black Tea</b> Classy black tea from the "Roof of the world", the Himalayas. This tea is original, natural and full of fresh flavour.	<b>Nepal</b>	3,90 €
<b>Sencha Senpai - Green Tea</b> Sencha is Japan 's most popular tea. A light and refreshing beverage with a grassy aroma and sweet taste.	<b>Japan</b>	3,90 €
<b>Tippy Golden Darjeeling - Earl Grey Tea</b> A delicately flowery Darjeeling tea beautifully blended with precious bergamot flavouring.	<b>India</b>	3,90 €
<b>Ting Yuan - Jasmine Tea</b> Jasmine Ting Yuan brings to your cup the unforgettable flavour and refreshing, full-bodied jasmine bouquet with light-green colour.	<b>China</b>	3,90 €
<b>Pai Mu Tan - Organic White Tea</b> This China white-leafed tea is of the highest quality. It has a sweet aroma of freshness and light spice with a bright.	<b>China</b>	4,90 €
<b>Rooibos Blossom - Cherry Tea</b> A flavoured South African popular herbal infusion. With cherry pieces and an aromatic cherry flavour	<b>South Africa</b>	3,90 €
<b>Nana - Mint Tea</b> Large-leafed, aromatic mint plant and is refreshingly spicy	<b>Morocco</b>	3,90 €
<b>Ronnefeldt Infusion - Lemongrass &amp; Ginger</b> A refreshing herbal infusion with the natural warmth of ginger balanced perfectly by the cool freshness of lemon grass.	<b>China &amp; India</b>	3,90 €
<b>Flor de Camomila - Camomile</b> Fresh and fragrant with floral background	<b>Portugal</b>	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)