

# Artistas

## Suprême Menu



### **Mushrooms Cappuccino**

with shimejis ragout and rosemary foam



### **Foie Gras / Banana / Parsnip**

Pan seared escalópe of duck foie gras, with fried banana, parsnip purée, pistachio earth and herbs jus



### **Limoncello Sobert**

with pomegranate and Espumante



### **Red Mullet / Asparagus / Herbs**

Red Mullet served with grilled green asparagus, olives tapenade, seafood brioche, seaweed caviar, beluga lentils salad and herbs sauce



### **Mandarin / Campari / Basil**

Mandarin crème brûlée served with Campari mille-feuille and basil gel



## 5 Courses Menu

59,50 €

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

**White Wine recommendation:** Campolargo Diga? - Viognier 0,7

32,80 €

**Red Wine recommendation:** Quinta do Cidrô - Pinot Noir 0,75l

38,80 €

 Vegetarian

 Vegan