

# Artistas

## Suprême Menu



### Hot Coconut Vichyssoise

served with ginger couli and leek grass



### Foie Gras / Pumpkin / Herbs

Pan seared escalópe of duck foie gras served on pumpkin textures, crystallized fruits and herbs jus



### Lavender Sorbet

with açai gel and sparkling wine



### Turbot / Truffle / Asparagus

Turbot fillets with truffle crust, grilled asparagus, caramelized cauliflower purée and Provence herbs sauce



### Pistachio Crème Brûlée

with balsamic vinegar couli and cranberry cookies



## 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