

Artistas Chef's Menu



Oriental Light Spicy Green Curry Soup

served with bamboo sprouts and a mint gel



Seabass / Wakame / Padrón Peppers

Ceviche of Atlantic seabass marinated in pomegranette juice, with wakame salad, sesame purée, crispy sweet corn and padrón peppers



Cucumber Sorbet

with green apple gel and Espumante



Beef Fillet / Truffle / Cabernet

Fillet of National Premium beef with truffle mille feuille, mushrooms mousse, purple carrots, roasted potatoes, pink pepper foam and a Cabernet sauce



Passion Fruit / Lavender / Ginger

Passion fruit crème brûlée served with lavender ganache and ginger merengue



5 Courses Menu

49,50 €

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

White wine recommendation: Fiuza Premium 0,75L

26,80 €

Red wine recommendation: Monte do Zambujeiro 0,75L

34,80 €

 Vegetarian

 Vegan