


Artistas Chef's Menu




Coconut and Green Curry Soup  
with banana farofa and lemongrass cream



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




Bluberry Sorbet  
with pennyroyal reduction



Premium National Beef / Asparagus / Calvados
Roasted fillet of premium national beef with grilled asparagus,
purée of garlic with almonds, spiced farofa, roasted potatoes and Calvados jus



Tonka Bean Crème Brûlée 
with coffee crumble
and caramel marshmallow



5 Courses Menu

54,50 €

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: Lacrau Reserva 0,75L

32,50 €

 Vegetarian  Vegan