

Artistas Chef's Menu



Thai Consommé

served with quail egg and soya sprouts



Scallops / Mango/ Fennel

Ceviche of scallops Coquilles Saint-Jacques perfumed with mango tiger milk, sweetcorn, fennel and sriracha emulsion



Cucumber Sorbet

with dill honey and prosecco



Duck / Asparagus / Elderberry

Duet of duck (pink seared breast and croquet), with grilled asparagus, sweet & sour elderberries, roasted potatoes and rosemary jus



Lavender Crème Brûlée

with ginger cookies
and dry figs in port wine



5 Courses Menu

57,50 €

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

27,50 €

Red Wine recommendation: Lacrau Reserva 0,75L

34,50 €

 Vegetarian

 Vegan