

Artistas Chef's Menu



Roasted Red Peppers Soup

with fermented garlic mousse and tarragon oil



Scallops / Fennel / Hazelnut

Sautéed scallops with pink pepper butter, on fennel salad,
creamy cauliflower with lavender and hazelnut oil



Wild Berries Sorbet

with mint couli and sparkling wine



Duck / Beetroot / Kumquat

Pink seared duck breast, served on beetroot purée,
wild mushrooms, bitter kumquat, cous cous and soy jus



Rosemary Crème Brûlée

with reduction of elderberry
and lemon merengue



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