

Artistas

Garden Menu



Beetroot / Turmeric / Babaganoush

Grilled beetroot tartar served with babaganoush, turmeric fake egg yolk and sesame seeds chips



Tofu / Mushrooms / Fennel

Tofu glazed with teriyaki, mushroom mousse, grilled fennel and chickpea ragoût



Elderberry Sorbet

with confit lime peel



Fresh Egg Pasta / Truffle / Goat Cheese

Fresh egg pasta perfumed with truffle oil, spinach, goat cheese crumbs and fresh truffle



Almond Milk Panna Cotta

served with kiwi salad, celery sauce and poppy seeds



5 Courses

44,50 €

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

White Wine recommendation: Santa Teresa - Bio 0,75L 27,80 €
Red Wine recommendation: Monte D'Oiro Syrah - Bio 0,75L 29,80 €

 Vegetarian  Vegan