

# Artistas Garden Menu



## Goat Cheese / Tamarind / Goji

Duet of goat cheese (mousse and samosa), served with tamarind cream, courgette cannelloni and goji berry crumble



## Tofu / Aubergine / Asparagus

Ragout of tofu in "ras el hanout" sauce with aubergine quibe and sautéed green asparagus



## Lavender Sorbet

with Açai gel and sparkling wine



## Raviolis / Truffle / Browned Butter

Wild mushroom and truffle raviolis with browned butter sauce and rosemary foam



## Caramelized Banana

with dates torrone, thyme mousse and melon sorbet



5 Courses

39,50 €

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 - Organic 0,75L

27,80 €

**Red Wine recommendation:** Beyra - Biologic 0,75L

29,50 €

 Vegetarian

 Vegan