

Artistas

Suprême Menu



Beetroot Gaspazo

with soya yogurt mousse, walnut bonbon and petazettas



Foie Gras / Dates / Basil

Pan seared escalópe of duck foie gras on homemade date bread, basil couli, balsamic caviar and a Grand Marnier sauce



Melon Sobert

with mint reduction and Espumante



Black Tiger Prawn / Almond / Lemongrass

Pan fried Black Tiger prawn with grilled sweet corn, almond-garlic purée, quinoa and wakame salad, lemongrass sauce and asian mayonnaise



70% Cacau Chocolate / Banana / Tonka Bean

Bitter cremeux of 70% cacau dark chocolate with caramelized banana ice cream, toffee mousse and tonka bean crumble



5 Courses Menu

59,50 €

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

White Wine recommendation: Campolargo Diga? - Viognier 0,7

32,80 €

Red Wine recommendation: Quinta do Cidrô - Pinot Noir 0,75l

38,80 €



Vegetarian



Vegan