

# Artistas

## Suprême Menu





**Cold Coconut Vichyssoise**    
with leek grass and peta zetas



**Foie Gras / Manioc / Cashew**  
Pan seared escalópe of duck foie gras served with,  
creamy manioc, fried banana, salty cashew and cinnamon jus




**Mango Sorbet**    
with Aperol couli and prosecco



**Black Tiger Prawn / Monkfish / Jalapeño**  
Grilled monkfish and Black Tiger Prawn, served with jalapeño oil,  
sautéed bimis, bergamot lemon risotto and oyster beurre blanc



**70% Chocolate Explosion**   
served with kefir cream  
and mandarin macarons



5 Courses Menu

67,50 €

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

34,80 €

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

42,80 €

 Vegetarian

 Vegan