

Artistas

Suprême Menu



Wild Mushrooms Consommé with Dashi

served with parsley jelly and radish



Foie Gras / Truffle / Carob

Pan seared escalópe of duck foie gras with carob crumble, purée of celeriac with truffle and cinnamon jus



Chamomile Sorbet

with sugar cane reduction and sparkling wine



Seabass / Prawn / Tomato / Garlic

Seabass fillets and grilled Black Tiger Prawn, with garlic purée, tomato marmalade, fried capers, basil risotto and bisque sauce



70% Cocoa Chocolate Cigar

filled with sour cream ganache, served with apple ashes and caramel ice cream



5 Courses Menu

64,50 €

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 0,75

38,80 €



Vegetarian



Vegan