

Artistas

Suprême Menu



Pomegranate Gazpacho

served with marinated cucumber and peta zetas



Foie Gras / Sweetcorn / Balsamic

Pan seared escalópe of duck foie gras served on sweetcorn textures, salted crumble and balsamic jus



Elderberry Sorbet

with confit lime peel



Croaker Fish / Truffle / Pistachio

Croaker fish fillets with honey glazed parsnip, pistachio oil, courgette cannelloni's, fried spinach polenta cakes and creamy truffle sauce



70% Cocoa Chocolate Garden

Chocolate cremeux with yogurt stones, amarena ice cream and pralinê earth



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