

Artistas Chef's Menu





Thay Style Carabineiro Prawn Consommé
with oyster sauce and wakami



Scallops / Passion fruit / Fennel

Ceviche of scallops Coquilles Saint-Jacques perfumed with passion fruit tiger milk,
served with sriracha emulsion, roasted sweetcorn and marinated fennel




Mango Sorbet  
with basil couli and sparkling wine



Duck / Asparagus / Elderberry

Duet of duck (pink seared breast and croquet), with grilled green asparagus,
sweet & sour elderberry, roasted potatoes and thyme jus



Fantasy of 70% Cacao Dark Chocolate 
(brownie, choco-chili sorbet and ganache)
with peanut bonbon and sour cream



5 Courses Menu

49,50 €

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

White wine recommendation: Fiuza Premium 0,75L
Red wine recommendation: Monte do Zambujeiro 0,75L

26,80 €

34,80 €

 Vegetarian  Vegan