

# Artistas

## Suprême Menu





**Apple and Celery Gazpacho**    
served with cucumber sorbet



**Foie Gras / Pineapple / Pistachio**  
Pan seared escalópe of duck foie gras served on spiced pineapple,  
grilled brioche, watercress couli and roasted pistachio




**Hibiscus Sorbet**    
with lime gel and sparkling wine



**Seabass / Carabineiro Prawn / Bimis/ Coriander**  
Fillet of seabass and carabineiro prawn, with sautéed bimis,  
coriander gel, bergamot lemon risotto and seafood bisque sauce



**Coconut Crème Brûlée**   
with dark rum couli  
and mint 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