

Artistas

Restaurante

Aperitif: Strawberry Bellini - 7.90€

Tasting Menu

Amuse-Bouche



Coconut / Leek / Onions

Coconut vichyssoise soup with
baby onions and fried leek



Chicken / Truffle / Babaganoush

Chicken supreme, on truffle risotto,
confit celeriac, babaganoush
and wild mushrooms sauce



Basil / Guava / Yogurt

Basil mousse with guava panna cotta
and yogurt ice cream



3 Courses - 32,50€ or 2 Courses - 26,50€

Wine recommendation:

Pipa Dourada Reserva

Red Wine – Alentejo – 19,80€