

Library Bar

Bellini 12

Amber Bloom 12

Jungle Bird 12

Flûte Laurent Perrier 17

Flûte Filipa Pato 3B, Blanc de Blanc 8

Cinnamon Mule Virgin 7

Couvert

Traditional bread, virgin olive oil, sheep's butter 3.5pp

Starters

Natural oysters (2 | 6 | 12 uni.) 6 | 15 | 24

Fried cuttlefish, garlic and lime mayonnaise 14

Garlic prawns 19

Oxtail croquette, mustard (3 uni.) 8

Foie Gras on brioche bread 24

Cheese and charcuterie board 26

Rich fish soup 9

Baked "Alcácer do Sal" cheese, caramelised seasonal fruit, rocket, dried fruit 13

Egg at 64°C, couscous from "Trás dos Montes", pea puree, sausages, pickled onions, meat sauce 15

Slices of cured and braised croaker, ponzu, lime curd, coriander, crispy rice 19

Cod Carpaccio, pepper sauce, olive paste, herb oil 17

Main Dishes

Carabiner rice (2 pax)	55
Grouper and prawn rice from the coast (2 pax)	45
Duck terrine, baked rice, roast vegetables and giblets croquette (2 pax)	35
Seared turbot, beans and white sauce	30
Chef's salt cod, potatoes and eggs	25
Creamy pumpkin rice, ginger, crunchy pumpkin seeds	22
Pesto penne, forest mushrooms	20
Crispy pork belly, pumpkin from our garden, orange	25
Pan-fried beef entrecôte, Pata Negra, crispy potatoes, Portuguese-style sauce	35

Desserts

Rice pudding tartelette, lemon ice cream	8
70% cocoa chocolate, white chocolate crumble, pistachio ice cream	9
Chocolate millefeuille, vanilla, sweet cream eggs	7
Regional cheese board	22
Fresh seasonal fruit	6
Artisani ice creams	6

LBV Real Companhia Velha	7
Moscatel Quinta Piloto 50CL	7
Limoncello	7

Our dishes may have gluten, dairy, nuts and others. In case of any allergies, please contact our staff. Prices in euros. VAT included