

# **MENUI**

### STARTERS & SNACKS

Couvert, artisan bread selection, aromatic butter, olive tapenade

Scrambled eggs, Paris mushrooms

Vegetable fritters, sweet chili

Tomato cream soup, low temperature egg, chives

### MAIN DISHES

CODFISH "À BRÁS" - FLAKED CODFISH, MATCHSTICK POTATOES, SCRAMBLED EGGS -, GREEN SALAD

GRILLED PORK "PLUMAS", "PADEIRO" STYLE POTATOES

SMASHED SWEET POTATOES, SAUTÉED VEGETABLES, POACHED EGG

### **DESSERTS**

**CUSTARD CREAM** 

DARK CHOCOLATE MOUSSE (70% COCOA), FLEUR DE SEL, ORANGE ZEST

DECONSTRUCTED CHEESECAKE WITH RED FRUITS

FRUIT SALAD





### PRICES

25€ COUVERT, 1 STARTER, 1 DISH, AND 1 DESSERT 40€ COUVERT, 1 STARTER, 2 MAIN DISHES, AND 1 DESSERT

### **BEVERAGE SUPPLEMENT**

DURING THE MEAL

8€ WATER, SOFT DRINKS, AND COFFEE

15€ WATER, SOFT DRINKS, NATIONAL DRAFT BEER, RED OR WHITE WINE SUGGESTION OF THE DAY, AND COFFEE

PRICES ARE PER PERSON, AS WELL AS THE DIFFERENT CHOICES OF DISHES ON THE MENU, AND HAVE VAT INCLUDED. PLEASE ASK FOR OUR CONFIRMATION / PAYMENT TERMS.



# **MENU II**

### STARTERS & SNACKS

COUVERT, ARTISAN BREAD SELECTION, AROMATIC BUTTER, OLIVE TAPENADE

GOAT'S CHEESE IN A PUFF PASTRY, ROSEMARY HONEY, PUMPKIN JAM

CODFISH FRITTERS (2 UNITS)

LEEK CREAM SOUP, TOASTED ALMOND, CHIVES

### MAIN DISHES

John Dory filets, creamy tomato rice

Chef's special duck rice, Portuguese sausages, lime zest

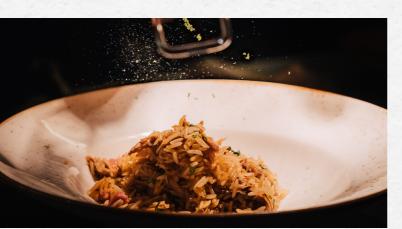
Vegetables "À Brás", scrambled eggs, green salad

### **DESSERTS**

Dark chocolate mousse (70% cocoa), fleur de sel, orange zest

Deconstructed cheesecake, passion fruit

Fruit salad





### PRICES

33€ COUVERT, 1 STARTER, 1 DISH, AND 1 DESSERT 45€ COUVERT, 1 STARTER, 2 MAIN DISHES, AND 1 DESSERT

### BEVERAGE SUPPLEMENT

DURING THE MEAL

8€ WATER, SOFT DRINKS, AND COFFEE

15€ WATER, SOFT DRINKS, NATIONAL DRAFT BEER, RED OR WHITE WINE SUGGESTION OF THE DAY, AND COFFEE

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### **MENU III**

### To SHARE

COUVERT, ARTISAN BREAD SELECTION, AROMATIC BUTTER, OLIVE TAPENADE
CHEESE AND IBERIAN HAM BOARD, DRY NUTS, PUMPKIN JAM
AVOCADO DIP, TOMATO, PAPADUM
CODFISH FRITTERS
VEAL CROQUETTES, MUSTARD
FRIED CUTTLEFISH, LIME MAYONNAISE
MUSSELS, "FRAGATEIRO" STYLE
BEEF TENDERLOIN "PICA-PAU", PICKLES, OLIVES
SCRAMBLED EGGS, GAME SAUSAGE
STEWED GIZZARDS
"BRAVA" POTATOES

### **DESSERTS**

FLOURLESS DARK CHOCOLATE CAKE (70% COCOA), LIME AND LEMON ICE CREAM

VOUZELA PASTEL, LEMON AND BASIL ICE CREAM

FARÓFIAS, CREAM, CINNAMON

FRUIT SALAD





#### PRICE

45€ STARTERS TO SHARE AND 1 DESSERT

### **BEVERAGE SUPPLEMENT**

DURING THE MEAL

8€ WATER, SOFT DRINKS, AND COFFEE

15€ WATER, SOFT DRINKS, NATIONAL DRAFT BEER, RED OR WHITE WINE SUGGESTION OF THE DAY, AND COFFEE

20€ WATER, SOFT DRINKS, NATIONAL DRAFT BEER, RED OR WHITE WINE SUGGESTION OF THE DAY,

RED OR WHITE SANGRIA, AND COFFEE

PRICES ARE PER PERSON, AS WELL AS THE DIFFERENT CHOICES OF DISHES ON THE MENU, AND HAVE VAT INCLUDED. PLEASE ASK FOR OUR CONFIRMATION / PAYMENT TERMS.



## **MENU IV**

### STARTERS

COUVERT, ARTISAN BREAD SELECTION, AROMATIC BUTTER, OLIVE TAPENADE

SEA CAPPUCCINO, BRAISED SHRIMP

### MAIN DISHES

ROASTED COD LOIN, CHICKPEA PUREE, SAUTÉED SPINACH

PALATE CLEANSER, LEMON AND BASIL SORBET

PORK CHEEKS IN RED WINE, SMASHED SWEET POTATO, SAUTÉED VEGETABLES

### DESSERT

CHOCOLATE DUO 70% COCOA, HAZELNUT ICE CREAM





### PRICE

**50€** ALL DISHES INCLUDED

#### **BEVERAGE SUPPLEMENT**

DURING THE MEAL

**8€** WATER, SOFT DRINKS, AND COFFEE

15€ WATER, SOFT DRINKS, NATIONAL DRAFT BEER, RED OR WHITE WINE SUGGESTION OF THE DAY, AND COFFEE

20€ WATER, SOFT DRINKS, NATIONAL DRAFT BEER, RED OR WHITE SUGGESTION OF THE DAY,

RED OR WHITE SANGRIA, AND COFFEE

PRICES ARE PER PERSON AND HAVE VAT INCLUDED.
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