



## MENU I

### STARTERS & SNACKS

COUVERT, ARTISANAL BREAD SELECTION, AROMATIC BUTTER, OLIVE TAPENADE

ROASTED OCTOPUS ON TOAST, TOMATO, OLIVES, HOMEMADE CARROT PICKLES

VEAL CROQUETTES, MUSTARD

VEGETABLE SOUP

### MAIN DISHES

CHEF'S CODFISH "À BRÁS", GREEN SALAD

ROASTED PORK LOIN, POTATO "MIGAS", SAUTÉED CABBAGE

EGGPLANT GRATIN, GOAT'S CHEESE, VEGETABLES

### DESSERTS

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

CUSTARD CREAM

FRUIT OF THE DAY

### PRICES

30€ COUVERT, 1 STARTER AND 1 MAIN

30€ COUVERT, 1 MAIN AND 1 DESERT

35€ COUVERT, 1 STARTER, 1 MAIN AND 1 DESERT

### BEVARAGE SUPPLEMENT

UNLIMITED DRINKS DURING THE MEAL

17€ INCLUDES WATER, SOFT DRINKS, WHITE & RED WINE (SUGGESTION OF THE DAY) AND COFFEE

ADDING AN APERITIF HAS AN ADDITIONAL COST OF 6€

PRICES ARE PER PERSON, AS WELL AS THE DIFFERENT CHOICES OF DISHES ON THE MENU.  
THE RESTAURANT MUST BE INFORMED 48 HOURS IN ADVANCE OF THE CHOICE OF DISHES AND THE RESPECTIVE MENU.  
THE NUMBER OF PEOPLE MUST BE CONFIRMED WITHIN 48 HOURS AND SERVES AS A MINIMUM INVOICE FOR THE EVENT.



## MENU II

### STARTERS & SNACKS

COUVERT, ARTISANAL BREAD SELECTION, AROMATIC BUTTER, OLIVE TAPENADE

COTTAGE CHEESE SALAD, PUMPKIN JAM, CARAMELIZED WALNUTS, APPLE

HOMEMADE SPRING ROLLS, SWEET CHILLI SAUCE

CREAM OF ROASTED TOMATO, LOW TEMPERATURE EGG

### MAIN DISHES

GRILLED SEABASS FILET, SAUTÉED VEGETABLES, BUTTER AND HERB SAUCE

ROASTED GUINEA FOWL BREAST, SPINACH, CREAMY RICE, LIME

ROASTED VEGETABLES "À BRÁS", OLIVES, GREEN SALAD

### DESSERTS

FLOURLESS DARK CHOCOLATE CAKE (70% COCOA)

VANILLA ICE CREAM, CUSTARD CREAM, HAZELNUT CRUMBLE

FRUIT OF THE DAY

### PRICES

40€ COUVERT, 1 STARTER AND 1 MAIN

40€ COUVERT, 1 MAIN AND 1 DESERT

45€ COUVERT, 1 STARTER, 1 MAIN AND 1 DESERT

### BEVARAGE SUPPLEMENT

UNLIMITED DRINKS DURING THE MEAL

17€ INCLUDES WATER, SOFT DRINKS, WHITE & RED WINE (SUGGESTION OF THE DAY) AND COFFEE

ADDING AN APERITIF HAS AN ADDITIONAL COST OF 6€

PRICES ARE PER PERSON, AS WELL AS THE DIFFERENT CHOICES OF DISHES ON THE MENU.  
THE RESTAURANT MUST BE INFORMED 48 HOURS IN ADVANCE OF THE CHOICE OF DISHES AND THE RESPECTIVE MENU.  
THE NUMBER OF PEOPLE MUST BE CONFIRMED WITHIN 48 HOURS AND SERVES AS A MINIMUM INVOICE FOR THE EVENT.



## MENU III

### STARTERS & SNACKS

COUVERT, ARTISANAL BREAD SELECTION, AROMATIC BUTTER, OLIVE TAPENADE

CHEESE AND SMOKED HAM BOARD

SCRAMBLED EGGS, GAME SAUSAGE

COTTAGE CHEESE SALAD, PUMPKIN JAM, CARAMELIZED WALNUTS, APPLE

HOMEMADE SPRING ROLLS, SWEET CHILLI SAUCE

SAUTÉED SIRLOIN "PICA-PAU", HOMEMADE PICKLES

DEEP FRIED CUTTLEFISH, LIME MAYONNAISE

VEAL CROQUETTES, MUSTARD

### DESSERTS

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

FLOURLESS DARK CHOCOLATE CAKE (70% COCOA)

VANILLA ICE CREAM, CUSTARD CREAM, HAZELNUT CRUMBLE

FRUIT OF THE DAY

### PRICES

50€ STARTERS TO SHARE AND 1 DESSERT

### BEVARAGE SUPPLEMENT

UNLIMITED DRINKS DURING THE MEAL

17€ INCLUDES WATER, SOFT DRINKS, WHITE & RED WINE (SUGGESTION OF THE DAY) AND COFFEE

ADDING AN APERITIF HAS AN ADDITIONAL COST OF 6€

PRICES ARE PER PERSON, AS WELL AS THE DIFFERENT CHOICES OF DISHES ON THE MENU.  
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