



Couvert	4,50€
"STARTERS"	
Mackerel fillet, sweet and sour vegetables, pickled carrots and orange sauce	18,50€
Coastal shrimp Aquachile, avocado, cucumber and pineapple	19,00€
Tuna ceviche "rabilho" with avocado, green apple, purple onion and passion fruit	22,50€
Octopus (Cooked in Low Temperature 6h), tomato salad, julienned cabbage, black beans, and palm oil farofa	23,00€
Sautéed scallops, creamy cep mushrooms, and truffle gnocchi	21,50€
Foie gras sauté, poached pear, quince compote and shiitake mushrooms	24,00€
Cep mushrooms creamy soup with egg cooked at low temperature	18,00€
"FISH AND SEAFOOD"	
Sautéed salmon fillet, roasted celery cream, gratin dauphinois and champagne sauce	24,50€
Codfish fillet, prawns (açorda) with bread, broccoli with garlic and coriander sauce	25,50€
Sautéed turbot fillet, crushed potatoes with spinach, carrot cream and lemon sauce	32,00€
Pan fried sea bream fillet, plankton xarém, green asparagus and red prawn sauce	29,00€
Squid and lemon dark risotto	48,00€
Blue lobster risotto with plankton soufflé	65,00€
"MEAT"	
Pork loin in Iberian ham crust, caramelized carrot, sweet potato puree and pepper sauce	26,50€
Glazed duck breast with ginger and honey, caramelized vegetables, gratin dauphinois and red currant sauce	27,00€
Roasted lamb rack with rosemary, ratatouille, truffle rösti potatoes and rosemary sauce	33,00€
Suckling pig (Cooked in Low Temperature 18h), with red cabbage sauerkraut, potatoes and orange textured	29,50€
Sirloin steak "Black Angus" grain fed + 200 days with mashed potatoes and salad	31,00€
Cep mushrooms risotto with foie gras and regiano parmesan 30 months	45,00€
"TRADITIONAL"	
Codfish à Brás with egg and sticks potatoes	24,00€
Prawns and clams rice	29,00€
"Cataplana" fish of the day on onions, new potato, prawns and clams	29,00€
"DESSERT"	
"Algarve"	
Carob in two textures: mousse and puff pastry with ice cream and raspberries	12,00€
"Chocolate Trilogy"	
Fluffy cake, mousse, parfait and Sichuan sauce	14,50€
"Strawberries and Roses"	
Strawberries in spiced syrup, vanilla cream and rose ice cream	14,00€
"Tradition"	
"Abade de Priscos" pudding, caramelized pineapple and verbena ice cream	13,50€
"Innovation"	
Grilled pineapple from azores in two textures (hot and cold)	14,00€
"Alentejo"	
cheeses Selection (Serpa and Niza), sweet potato compote and pineapple chutney	12,50€

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