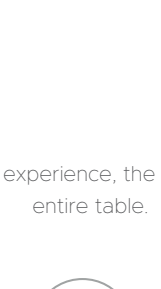




## SIGNATURE CUISINE

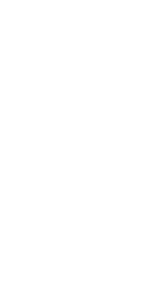
Fall/Winter Menu

by Chef Alberto Correia



## TASTING MENUS

To give you the best possible experience, the tasting menus are served to the entire table.



### In the Hands of the Chef

#### 6 Moments

Snack, Starters, 1 Appetizer, 1 Main Dish, 1 Dessert, Petit Four and Coffee

Without Pairing 35€

With Pairing 48€

With Premium Pairing 58€

#### 7 Moments

Snack, Starters, 2 Appetizers, 1 Main Dish, 1 Dessert, Petit Four and Coffee

Without Pairing 45€

With Pairing 62€

With Premium Pairing 77€

#### 9 Moments

Snack, Starters, 2 Appetizers, 1 Fish Dish, 1 Meat Dish, 1 Dessert Aperitif, 1 Dessert, Petit Four and Coffee

Without Pairing 65€

With Pairing 93€

With Premium Pairing 110€

Note: Every moment has a vegetarian option

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## THE MENU



### Starters

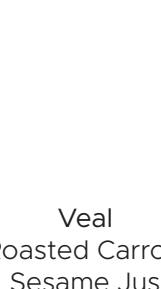
Slow Fermentation Bread,  
Olive Oil, Cheese from Serra da Estrela  
and Butter from Azores

3,50€

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## APPETIZERS



### “Bitoque”

Thousand-Layer Potatoes, Angus Rump Steak and Cured Egg Yolk

8,00€

### Faux Scallop

Seared Eryngii with Mushroom Textures and Charcoal Oil

9,50€

### Spider Crab

Spider Crab, Fennel Soup, Dill and Radishes

14,00€

### Zucchini

Tempura Zucchini Flower, Turnip and Dried Nuts

8,00€

### Wild Boar “Pico-Pau”

Wild boar, Grapefruit and Pickled Watercress

11,00€

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## FISH



### Fish from Our Shores

Creamy Beet Fregolo with a Fish Tranche

21,50€

### Lobster

Barley with Lobster Tartare and Coriander

26,00€

### “The” Codfish

“Açorda” with all Parts or the Codfish

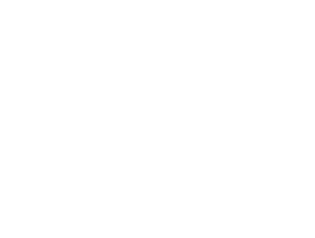
23,00€

### Hake

Egg Coated Fried Hake with an Egg Yolk and Lemon Sauce, Mashed Potatoes and Bimbi

17,50€

9



## MEAT



### Veal

Angus Rump Steak with Roasted Carrot Purée, Baby Carrots and Sesame Jus

23,00€

### Iberico Pork

Seared and Braised Iberico Pork Shoulder with Spinach Purée, Mustard Pickles and Fried Chard

19,00€

### Quail

Porcini Mushroom Risotto, Seared Quail, Foie Gros and Quail Jus

19,00€

### Lamb

Lamb Stew with Potatoes and Peppers

20,00€

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## VEGETARIAN



### Saffron and Mint

Creamy Saffron Rice, Mint and Sautéed Oyster Mushrooms

16,00€

### Spinach and Blue Cheese Gigli

Gigli Pasta, Spinach and Blue Cheese

16,00€

### Gnocchi with Butternut Squash and Cashews

Gnocchi, Roasted Butternut Squash, Cashew Seeds and Cornio Cheese

15,50€

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## DESSERTS



### Requeijão

Requeijão (Similar to Ricotta) with Hazelnut and Caramel

5,00€

### Chocolate and Mint

Chocolate and Mint Textures

7,00€

### Popcorn

Pannacotta, Cream and Popcorn Ice Cream

6,00€

### Coconut and Pineapple from Azores

Coconut Crème Brûlée with Pineapple Ice Cream and Dried Pineapple

6,00€

### Pomegranate and Ginger

Pomegranate Soup, Gel and Jelly, Plain Yogurt Ice Cream and Ginger Biscuit

6,00€

gluten free    vegetarian    vegan    lacto-ovo-vegetarian

Legal Regulations

If you have any allergies or dietary restrictions, please let us know so we can prepare your menu accordingly.

At lunch, the tasting menus will be served until 13h30. At dinner, the tasting menus will be served until 21h30.

The prices shown include VAT at the legal rate in effect.

We have a complaints book.

No dish, food product or drink, including the appetizers, can be charged unless it was ordered or rendered unusable by the customer.

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Chef - Alberto Correia

Maitre d' and Sommelier - André João



RESTAURANT

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