



Couvert 4,8€ (Por pessoa | Per person)

Pão de massa mãe (sementes e trigo), manteiga de alho e ervas finas, azeite e tapenade
Sourdough bread (seeds and wheat), garlic and herbs butter, olive oil and tapenade

Entradas Frias | Cold Starters

Salada de Abóbora Assada

18€ (V)

Canónigos, pesto de cenoura, abóbora assada, sementes de abóbora tostadas e queijo pecorino

Lamb's lettuce, carrot pesto, roasted pumpkin, toasted pumpkin seeds and pecorino cheese

Ostras

18€ (6un.) 36€ (12un.)

Com Caviar Oscietra 38€ (6un.)

Plateau de Ostras com molho mignonette e limão
Oyster Plateau with mignonette sauce and lemon

Caviar Oscietra

110€ (30gr)

Servido com blinis, creme fraiche e aneto

Served with blinis, "crème fraîche" and dill

Burrata com Presunto

23€

Salada de rúcula, burrata e Presunto Ibérico com molho de manjerição

Rocket, burrata and Iberian Ham salad with basil dressing

Entradas Quentes | Hot Starters

Camarões Al Ajillo

19€ (GF)

Camarões ao alho e malagueta

Prawns with garlic and chili

Salada Quente de Camembert

19€ (V)

Tomate cherry, maçã, framboesa, amêndoas torradas, vinagrete e queijo camembert panado e frito

Cherry tomatoes, apple, raspberry, toasted almonds, vinaigrette and breaded deep fried camembert cheese

Creme de Marisco

19€

Sopa aveludada de mariscos com camarões e croutons

Creamy shellfish soup with shrimp and crispy croutons

Bougain Tartars

Beterraba Fumada

18€ (VG GF LF)

Tártaro de beterraba fumada com abacate e aipo crocante

Smoked beetroot tartare with avocado and crispy celery

Atum Picante

22€

Tártaro de atum com mostarda antiga, cebolete e malagueta

Spiced tuna tartare with mustard, chives and chili

Steak Tartare Trufado

21€

Cortado à faca, preparado com trufa negra

Hand-cut beef tartare with black truffle

Vegetariano | Vegetarian

Ravioli de Abóbora

24€

Massa fresca recheada com abóbora assada, amêndoa torrada, queijo cremoso e raspa de lima

Fresh pasta filled with roasted pumpkin, toasted almonds, cream cheese and lime zest

Eryngi Grelhado

26€

Com Trufa Preta 41€

Cogumelo Eryngi grelhado com puré de cogumelos e molho de champanhe

Grilled Eryngi Mushrooms with mushroom purée and champagne sauce

(V) Vegetariano (VG) Vegan (GF) Glúten free (LF) Lactose free
IVA incluído à taxa legal em vigor | VAT included

Peixe | Fish

Arroz de Carabineiros e citrinos

75€ (2P)

Red prawn rice and citrus

Lombo de Bacalhau

26€ (LF)

Assado a baixa temperatura, batatas a murro, grelos salteados e broa de milho

Low-temperature baked cod fillet, potatoes, sautéed turnip greens and corn bread

Lombo de Garoupa

37€ (GF)

Puré de alho francês e molho Vierge

Grouper fillet, leek purée and Vierge sauce

Polvo à Lagareiro

29€ (LF)

Batatas e legumes grelhados

Grilled octopus served with potatoes and grilled vegetables

Camarão Tigre Grelhado

38€

Escalado com molho de manteiga e arroz caldoso de coentros

Tiger prawns with butter sauce and coriander rice

Atum grelhado à "Bulhão Pato"

35€

Puré de batata doce de Aljezur e legumes grelhados

Grilled tuna steak, clams sauce, sweet potato purée and grilled vegetables

Robalo au Papillote

35€

Com legumes e molho "jus de peixe"

Oven-baked sea bass over vegetables in papillote

Carne | Meat

Beef Wellington

74€ (2P) (35 a 40 min)

Lombo de novilho, envolvido em cogumelos, presunto e massa folhada

Tenderloin wrapped in mushrooms, ham and puff pastry

Ribeye Maturado

35€ (250 gr)

Bife grelhado com espargos e puré de batata trufado

Grilled Ribeye steak with asparagus and truffled mashed potatoes

Costeletas de Borrego à Provençal

34€

Com crosta de pão e ervas, legumes assados

Grilled lamb chops with bread and herbs crust, with roasted vegetables

Steak Tartare

32€

Com Trufa Preta 47€

Cortado à faca, batatas fritas caseiras e salada verde

Hand-cut beef tartare with homemade french fries and green salad

Steak au Poivre

30€

Lombo grelhado, molho de pimenta preta, batatas fritas e salada de alface

Grilled sirloin steak with black pepper sauce, french fries and lettuce salad

Pato Confitado

29€

Coxa de pato confitada servida com arroz de frutos secos e açafrão

Duck confit leg served with saffron, nuts and dried fruits rice

Plumas de Porco Preto Ibérico

29€

Servidas com molho "saltimboca" e Aligot

Grilled Iberian pork pluma served with "saltimboca" sauce and Aligot

Acompanhamentos | Side dishes

Alcachofra gratinada
Artichoke au gratin

12€ (2un.) (V)

Arroz de coentros
Coriander rice

8€ (V GF)

Legumes assados
Roasted vegetables

8€ (VG GF)

Alface cogolho,
molho caesar
e lascas de parmesão
Cogolho lettuce, caesar sauce
and shaved parmesan

8€ (V)

Puré de batata trufado
Truffled mashed potatoes

10€ (GF)

Puré de batata
Mashed potatoes

8€ (V)

Batatas fritas
French fries

7€ (VG GF)