Couvert 4€ (Por pessoa|Per person)
Pão de fermentação lenta de trigo e malte, manteiga de alho e ervas e azeite
Slow sourdough wheat and malt bread, garlic and herbs butter and olive oil

Crudos|Raws

Ostras
18€ (6un.) 36€ (12un.) (GF) (LF)
Ao natural com limão e vinagrete
Natural Oysters, lemon and vinaigrete sauce

Lírio curado
18€ (GF) (LF)
Pickles de couve rábano, mostarda e leite de tigre
Cured Amberjack, pickled kohlrabi, mustard seeds and leche de tigre sauce

Carpaccio de Lombo
17€ (GF)
Lombo, mix de folhas, emulsão de trufa
Tenderloin carpaccio, mixed greens, truffle sauce

Mexilhão de escabeche
16€
Mexilhão com escabeche quente de cebola e açafrão
Mussels with safron and onion escabeche sauce

Entradas|Starters

Burrata
17€ (GF) (V)
Burrata com cogumelos, castanha e pesto
Burrata cheese with mushrooms, chestnut and pesto

Sopa de cebola
15€
Sopa de Cebola Gratinada
Onion soup au gratin

Demi cuit de foie gras
20€
Com salada de pickles caseiros, tostas e marmelada de figos
Foie Gras demi cuit with homemade pickles salad, toast, and fig jam

Camarões Al Ajilo
19€ (GF)
Camarões ao alho e malagueta
Prawns "Al Ajilo"

Bougain Wellington's

Beef Wellington
64€ (2P) (35 a 40 min)
Lombo de Novilho selado, mostarda, envolvido em uma duxelles de cogumelos, presunto e massa folhada
Seared veal loin, mustard, wrapped in a duxelles of mushrooms, ham and puff pastry

Wellington de Salmão
55€ (2P) (35 a 40 min)
Recheado com salmão, grelos, pasta de queijo creme e aneto
Salmon, turnip greens, cream chease and dill filling

Wellington Vegetariano
29€ (35 a 40 min) (LF)
Abóbora recheada, castanhas e cogumelos com demi glace de legumes
Butternut squash filled with chestnuts, mushrooms with vegetables sauce

(V) Vegetariano (VG) Vegan (GF) Glúten free (LF) Lactose free

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Peixe | Fish

Arroz de Carabineiros e citrinos
75€ (2P) (GF)
Red prawn rice and citrus

Pregado
29€ (GF)
Com puré de couve-flor e jus de peixe
Turbot with cauliflower purée and fish sauce

Bacalhau à Brás
30€ (GF) (LF)
Lascas de bacalhau, cebola, batata, azeitona e ovo
Shredded cod with onions, potatoes, olives and egg

Tagliolini de Camarão
29€ (GF)
Com sofrito de pimentos e molho de marisco
Shrimp tagliolini, bell pepper sofrito and shellfish sauce

Polvo à Lagareiro
29€
Batatas, grelos e molho romesco
Octopus "à lagareiro", potato, greens and romesco sauce

Carne | Meat

Entrecôte
29€ (GF)
Grelhado com molho à café Paris e batatas fritas
Grilled Entrecôte with "Café Paris" sauce and french fries

Pato
29€ (GF)
Perna de pato confitada, couve de Bruxelas salteadas, puré de feijão branco e molho de aves
Confit duck leg, sautéed Brussels sprouts, white bean purée and poultry sauce

Costeletas de borrego
35€
Crosta de mostardas e arroz de cogumelos
Lamb chops in mustard crust and mushroom rice

Steak Tartare
30€ (GF) (LF)
O tradicional, cortado à faca servido com salada verde e batatas fritas
The traditional hand-cut beef tartare served with green salad and french fries

Steak Diane
30€ (GF)
Lombo de Novilho selado, molho com cogumelos e batatas fritas
Pan-fried loin steak, with mushrooms and french fries

Vegetariano | Vegetarian

Pleurotos & Aipo
25€ (GF)
Puré de aipo com citrinos, pleurotos grelhados e molho de sésamo
Celery purée with citrus, grilled mushrooms and sesame sauce

Acompanhamentos
Side dishes

Alcachofra Gratinada
Artichoke au gratin
11€ (V)

Arroz de cogumelos
Mushroom rice
7€ (GF)

Legumes Assados
Roasted vegetables
7€ (GF) (V)

Feijão Verde Salteado
Sautéed Green Beans
7€ (GF) (V)

Puré de Batata Bougain
Bougain Mashed Potatoes
7€ (GF) (V)

Espargos grelhados com molho Béarnaise
Grilled Asparagus with béarnaise sauce
8€ (GF) (V)

Puré de Batata com trufa
Mashed potatoes with truffle
10€ (GF) (V)

IVA incluído à taxa legal em vigor | *VAT included*

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