



STARTERS

Prawns "À la Guilho"
Spicy Garlic Prawns
13



Salmon
Marinated and Smoked with Sweet Mustard, Dill and Guacamole
15

Carpaccio
Carpaccio Beef with Rocket Pesto and Parmesan
14

Healthy Flavors
Hummus, Quinoa, Beet, Avocado, Chips, Grilled Vegetables
12



Octopus
Octopus Salad with Bell Peppers, Cucumber and Coriander
10

Foie Gras
Foie Gras Terrine with 3 Apple Textures
16

SOUPS

Caldo Verde
Potato Soup with Cabbage and Barrancos Chorizo
8

Seafood
Seafood Bisque with Shrimp & Lobster
9

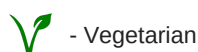


Tomato Soup
with Curry, Coconut, Mango and Chamusa
8



All prices are in Euros, VAT Included at the current rate

Allergen information is available for consultation. If you have food allergy or intolerance, please inform our team in advance.
No dish, food product or beverage, including the couvert, can be charged if not ordered or consumed.



- Vegetarian



- Chef Special



FISH

Octopus

Grilled with Spinach and Roasted Potatoes
25

Codfish Trio

3 Cod Textures with Bell Peppers Sauce
23



Sea Bass

Sauteed with Prawn, Parsnip Puree, White Port Wine Sauce
25

Risotto

Sautéed Scallops, Ginger, Black Summer Truffle, Seafood Foam
24

Salt Backed Sea Bass Fish (2 Persons)

Vegetables, Potatoes, Salad
54

Seafood Stew (2 Persons)

Lobster, Monkfish, Clams, Prawns, Mussels
54

MEAT

Duck

Magret, Foie Gras, Confit, Stuffed Potato, Spices Sauce
24

Lamb

Lamb Portuguese Style
26



Chicken Supreme

Smoked Ham, Sage, Potato Soufflé, Broccoli
21

Black Pork

"Presa" and Cheek with "Migas"
22

Entrecote

220gr Grilled, Sweet Corn, Country Potato, Salad, Pepper Sauce
26

White Veal

Grilled with Green Asparagus, Polenta, Wild Mushrooms, Tonka Bean Jus
26

SIDES

Potatoes

Country Potato | Rosti Potato | Confit Potato
4

"Migas" | White Rice
4

Vegetables

Padron Peppers | Spinach | Grilled Vegetables | Ratatouille
4

Salads

Green Salad | Rocket and Parmesan | Tomato and Onion
4



SWEETS AND CHEESES

Sericaia
"Elvas" Plums Ice Cream
8

Monks Sweets
Toucinho-do-céu, Pastel de Laranja, Papo de Anjo, Jams and Lemon Sorbet
8

Vanilla Crispy
Crispy Puff Pastry and Vanilla Ice Cream
8



Mango e Raspberry
8

La Parisienne
6

Portuguese and French Cheese Trolley
8

FORTIFIED WINES

Rozés Port Tawny
9

Rozés Port Ruby Reserva
11

Madeira Sercial
9

Rozés Port Tawny 10 years
13

Burmester Port Ruby L.B.V.
15

Madeira Verdelho
9

Madeira Boal
9

Graham's Port Tawny 20 years
18

Burmester Port White Dry
9

Madeira Malvazia
9

Ramos Pinto Port Tawny 30 years
35

Rozés Port White Reserva
11

Moscatel de Setúbal 5 years
9

Burmester Port Tawny 40 years
55

Andresen Port White 20 years
21

Moscatel de Setúbal 20 years
20

Moscatel do Douro 40 years
35

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