



Our menus are seasonal and constantly changing, prioritizing seasonal ingredients that are at their peak of freshness and flavour. We offer a variety of dishes throughout the year, highlighting the best of each season!

Canapés

Olives

Salmon rillete, caviar, pickle cumcumber

Beetroot, goat cheese

Beef tartare, parmesan, brioche

Bread

Homemade focaccia with whipped confit garlic butter

Starters

Tuna, cantaloupe, apple, tomato dashi

Pig cheeks, mashed potatoes, celeriac, cider *jus*

Seasonal tomatoes, watermelon, pine nut, capers

Chefs special

Truffle risotto, mascarpone, parmesan

(can be done as a starter or as a main)

Mains

Seabass, courgette, basil, tomato velouté

Beef fillet, carrots, crème fraîche, *stout*

Homemade agnolotti, aubergine, cumin, yoghurt

Desserts

Belgian chocolate, salted caramel, raspberry

Rum baba, white chocolate, peach, lemon thyme

Selection of artisanal Portuguese cheeses, chutney, crackers

2 course menu 35€ per person- includes canapés, bread, choice of one starter and one main or one main and one dessert

3 course menu 40€ per person – includes canapés, bread, choice of one starter one main and one dessert

Coffee with *petit fours* 3€ per person

Please let us know if you have any food allergies or any dietary requirements

All prices include VAT