

COUVERTS

Couvert misto	7,30€
Pão	3,20€
Azeite e balsâmico	3,00€
Azeitona	2,80€
Manteiga aromatizada	2,80€
Requeijão de ovelha	4,00€

ENTRADAS

Sopa do dia	4,50€
Chamuças de coelho selvagem, cogumelo, espargo e foie gras	15,00€
Gambas selvagens salteadas ao alho, coentros e pickles de gengibre (aprox. 250gr)	16,00€
Vieiras coradas com puré de ervilha, trompetas da morte e momo de porco preto	16,50€
Lula braseada, puré de tomate, amêijoa japonesa, pickle de funcho, e espuma de parmesão	17,50€

VEGETARIANO

ENTRADAS

Cogumelo ostra à bolhão pato, alho, coentros e limão	12,00€
Gnocchi frito com pesto de tomate, telha de parmesão e manjerição	12,50€

PRINCIPAIS

Cevadinha de pesto de tomate, pétalas de courgette, pickle de funcho e parmesão	21,50€
Tofu com crosta de ervas, puré de cenoura, tártaro de beterraba, batata rostí e molho de hibiscos	22,00€
"Ovo na capoeira" – Ovo a baixa temperatura, creme trufado de cogumelos, espargos e batata palha	22,50€

PEIXE

Bacalhau confitado, puré de cebola caramelizada e alho negro, couve coração e espuma de pilpil	24,50€
Salmonete braseado com cevadinha de pesto de tomate, molho de caril, crocante de espirulina e pickle de fucho	26,50€
Lombo de tamboril, cremoso de caldeirada, gamba anã, batata torneada, tomate confitado e coentros	28,50€
"Lingote" de bacalhau, açorda de ovas, couve coração, amêijoa japonesa e pipocas de sames (2 pax)	53,00€

CARNE

Magret de pato corado com batata rosti, puré de cenoura, tártaro de beterraba e molho de hibiscos e frutos vermelhos	26,50€
Vazia de vitela selada com risotto trufado de cogumelos, espargos e demiglace de foie gras	28,00€
Lombinho de vitela com gnocchi frito, gamba selvagem, molho de francesinha e gema curada	31,00€
Lombinho de veado com crosta de amêndoa, puré de beringela assada, polenta frita, trompeta da morte e demiglace de farinheira	32,00€

CARNES CLÁSSICAS

Plumas de porco preto grelhadas	23,50€
Bife da vazia com molho de mostarda dijon, presunto e ovo estrelado	25,00€
Lombinho de vitela com molho trufado de cogumelos, pimenta preta e telha de parmesão	28,50€
Naco da vazia grelhado, risotto de cogumelos e salada (2 pax)	58,00€

GUARNIÇÕES 4,50€

Arroz	
Batata especial	
Legumes	
Salada	
Risotto de cogumelos	9,00€

SOBREMESAS

"A tangerina" - Parfait de tangerina, mousse cítrica , crumble de alfarroba, pickle de ruibarbo, pimenta sichuan e rosas	10,00€
"Passeio pelos bosques" - Pêra confitada, pannacotta de boletos, telha de amêndoa, alfarroba, frutos vermelhos e shimeji em pickle	10,50€
Fruta do dia	4,50€
Taça de gelado com crumble e petazetas de iogurte	5,50€

Nos termos das disposições legais, os produtos alimentares não embalados, uma vez escolhidos e entregues consideram-se comprados, não sendo permitidas trocas ou devoluções. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. Os produtos expostos são para consumo no estabelecimento

Caso seja alérgico a alguma das substâncias a baixo assinaladas por favor contacte um dos funcionários ou a gerência, antes de consumir os nossos produtos.



IVA incluído à taxa em vigor

CAFETARIA

Café/Descafeinado	1,30€
Chá/Infusões	2,50€
Leite 20cl	1,00€

CERVEJAS

Heineken 25cl	2,40€
Heineken 50cl	4,70€
Onyx Praxis 33cl	3,50€
Cidra 33cl	3,50€
Chimay 33cl	7,50€
Duvvel 33cl	7,50€
Triple Karmeliet 33cl	7,50€

ESPIRITUOSAS E LICORES

Licor "Amarguinha"	4,50€
Martini Bianco	5,00€
Licor Beirão	5,50€
Limoncello Palini	6,00€
Gin Roku	13,00€
Aguardente CRF Reserva	6,50€
Aguardente CRF Extra Reserva	12,00€
Rum Diplomático	13,50€
Whisky Jameson	6,00€
Whisky J. Walker Red Label	9,00€
Whisky J. Walker Black Label	11,00€

ÁGUAS E REFRIGERANTES

Água purificada 50 cl	2,00€
Água c/ gás 50 cl	3,50€
Água tônica 20 cl	2,30€
Coca-Cola 33 cl	2,50€
Seven Up 33 cl	2,50€
Ice Tea 33 cl	2,50€
Ginger ale 20 cl	2,30€
Limonada caseira	3,00€

IVA incluído à taxa em vigor

COUVERT

Couvert misto	7,30€
Pão	3,20€
Azeite e balsâmico	3,00€
Azeitona	2,80€
Manteiga aromatizada	2,80€
Requeijão de ovelha	4,00€

Menu Executivo
(Couvert, sopa, prato principal, bebida e café)

Sobremesa ou fruta do dia

14,00€

2,50€

ENTRADAS

Sopa do dia	4,50€
Chamuças de coelho selvagem, cogumelo, espargo e foie gras	15,00€
Pica-Pau de vitela, molho demi galce e mostarda dijon e pickles caseiros	15,50€
Salada rica, salmão fumado, guacamole e redução de vinagre balsâmico	16,50€
Gambas selvagens salteadas ao alho, coentros e pickles de gengibre (aprox. 250gr)	16,00€

PEIXE

Tranche salmão na chapa	16,00€
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CARNE

Plumas de porco preto grelhadas	23,50€
Bife da vazia com molho de mostarda dijon, presunto e ovo estrelado	25,00€
Lombinho de vitela com molho trufado de cogumelos e telha de parmesão	28,50€
Naco da vazia grelhado com risotto de cogumelos e salada (2 pax)	58,00€

COUVERTS

Mix couvert	7,30€
Bread	3,20€
Olive oil and balsamic	3,00€
Olives	2,80€
Aromatized butter	2,80€
Sheep fresh cheese	4,00€

STARTERS

Soup of the day	4,50€
Wild rabbit "chamuças", with mushroom puré, aspargus and foie gras	15,00€
Seared wild prawns, garlic, coriander and ginger pickles (aprox. 250gr)	16,00€
Seared scallops, green pea puré, iberian pork momo and black trumpets	16,50€
Braised squid, roasted tomato puré, japanese clams, fennel pickle and parmesan foam	17,50€

VAT included at the applicable rate.

VEGETARIAN

STARTERS

Oyster mushrooms "bolhão pato", garlic, coriander and lemon	12,00€
Fried gnocchi with tomato pesto, grana padano parmesan and basil	12,50€

MAIN DISHES

Pearl barley with tomato pesto, zuchinni petals, parmesan crisp and fennel pickles	21,50€
Pistachio crusted tofu with carrot purée, charred leek and hibiscus sauce	22,00€
Egg in the henhouse" – Low-temperature egg with truffled mushroom cream, asparagus and angel hair potato	22,50€

FISH

Confit codfish with caramelised onion purée, black garlic, cabagge, pilpil foam and pickled onion	24,50€
Roasted red mullet with tomate pesto pearl barley, curry sauce, spirulina crisps and fennel pickle	26,50€
Braised monkfish sirloin with "caldeirada" puré, wild shrimp, potato, confit tomate and coriander	28,50€
Codfish lingot and samos popcorns, with roe and japanese clam "açorda", and sautéed cabbage	53,00€

MEAT

Seared duck magret with rostí potato, carrot purée, beetroot tartare and hibiscus sauce	26,50€
Veal sirloin with truffled mushroom risotto, aspargus and foie gras demi glace	28,00€
Veal tenderloin with fried gnocchi, wild prawn, "francesinha" sauce and cured egg yolk	31,00€
Deer tenderloin with almond and herbs crust, eggplant purée, polenta, black trumpets and "farinheira" demi glace	32,00€

VAT included at the applicable rate

CLASSIC MEATS

Grilled iberian pork plums	23,50€
Sirloin steak with dijon mustard sauce, cured ham and fried egg	25,00€
Veal tenderloin with truffled mushroom sauce and parmesan crisp	28,50€
Grilled sirloin steak with mushrooms risotto and salad (2 pax)	58,00€

SIDES 4,50€

Rice	
Special potato	
Vegetables	
Salad	
Mushroom risotto	9,00€

VAT included at the applicable rate

DESSERTS

"The tangerine" - Tangerine parfait, citric mousse, roses, carob crumble and ruibarb pickle	10,00€
"Walk through the woods" - Confit pear, boletus pannacotta, almond biscuit, carob, red fruits, and pickle shimeji	10,50€
Fruit of the day	4,50€
Ice cream bowl with crumble, yogurt petazeta and micro basil	5,50€

Under the applicable legal provisions, unpackaged food products, once chosen and delivered, are considered purchased and cannot be exchanged or returned. No dish, food product or beverage, including the couvert, may be charged if it has not been requested by the customer or if it is rendered unusable by them. All displayed products are for on-premises consumption

If you are allergic to any of the substances listed below, please contact a member of staff or management before consuming our products.



VAT included at the applicable rate

COUVERT

Mix Couvert	7,30€
Bread	3,20€
Olive oil and balsamic	3,00€
Olives	2,80€
Aromatized butter	2,80€
Sheep fresh cheese	4,00€

Executive Menu

14,00€

(Couvert, soup, main dish, drink and coffee)

Dessert or fruit

2,50€

STARTERS

Soup of the day	4,50€
Wild rabbit "chamuças", with mushroom puré, asparagus and foie gras	15,00€
Veal "pica-pau" with demiglace, dijon mustard and homemade pickles	15,50€
Rich salad with smoked salmon, "guacamole", mango and balsamic vinagre reduction	16,50€
Seared wild prawns, garlic, coriander and ginger pickles (aprox. 250gr)	16,00€

FISH

Seared salmon fillet	16,00€
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MEATS

Iberian pork plums, grilled	23,50€
Veal sirloin steak, dijon mustard sauce, "presunto" and fried egg	25,00€
Veal tenderloin with truffled mushrooms sauce and parmesan tuille	28,50€
Grilled sirloin steak with mushroom risotto and salad (2 pax)	58,00€

VAT included at the applicable rate

CAFETERIA

Expresso/Decaffeinato	1,30€
Tea/Infusions	2,50€
Milk 20cl	1,00€

BEERS/CRAFT

Heineken 25cl	2,40€
Heineken 50cl	4,70€
Onyx Praxis 33cl	3,50€
Cidra 33cl	3,50€
Chimay 33cl	7,50€
Duvvel 33cl	7,50€
Triple Karmeliet 33cl	7,50€

SPIRITS AND LIQUORS

Licor "Amarguinha"	4,50€
Martini Bianco	5,00€
Licor Beirão	5,50€
Limoncello Palini	6,00€
Gin Roku	13,00€
Aguardente CRF Reserva	6,50€
Aguardente CRF Extra Reserva	12,00€
Rum Diplomático	13,50€
Whisky Jameson	6,00€
Whisky J. Walker Red Label	9,00€
Whisky J. Walker Black Label	11,00€

WATER AND SOFT DRINKS

Purified water 50cl	2,00€
Sparkling water 50 cl	3,50€
Tonic water 20 cl	2,30€
Coca-Cola 33 cl	2,50€
Seven Up 33 cl	2,50€
Ice Tea 33 cl	2,50€
Ginger ale 20 cl	2,30€
Homemade lemonade	3,00€

VAT included at the applicable rate