



***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

Cured mackerel, horseradish, Granny Smith

Serra cheese choux, quince

Beef tartare, brioche

**Bread**

Home-made focaccia with whipped confit garlic butter

**Starter**

Tuna tataki, avocado, ponzu, ginger

**Middle course**

Truffle risotto, mascarpone, parmesan

**Main course**

Venison loin, chicory, blackberry, jus

**Dessert**

Triple chocolate tart, slated caramel, milk ice cream

**Cheese course – optional (5€ supplement for one cheese plate)**

Selection of artisanal portuguese cheeses, homemade chutney, crackers

**Coffee with petit four included**

**Tasting menu 50€ per person**

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

*All prices include VAT*