



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, cucumber

S.Jorge cheese choux, almond

Beef tartare, parmesan, brioche

Bread

Home-made focaccia with whipped confit garlic butter

Starter

Crab, Granny Smith, celery, consommé

Middle course

Truffle risotto, mascarpone, parmesan

Main course

Lamb shoulder, seasonal asparagus, mint, jus

Dessert

Belgian chocolate, salted caramel, tangerine 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

NOTE: OUR MENUS ARE SEASONAL AND CHANGE FREQUENTLY, FOR THIS REASON IT'S POSSIBLE TO BE SLIGHTLY DIFFERENT ON THE DAY. WE TRY TO KEEP THE MENUS UPDATED AS POSSIBLE ON OUR WEBISTE. THIS MENU SHOULD BE LOOKED AT AS AN EXAMPLE. FOR ANY QUERIES PLEASE DON'T HESITATE TO CONTACT THE RESTAURANT DIRECTLY. THANK YOU!