

Discovery

"In search of striking and renewed flavors, an adventure full of complexity and emotion, of delicate tones and hues that well represent my cuisine, so unique and disconcerting"

Eel & Foie Gras

Apple / Celery / Chili

Our Bread

Olive Pastry & Rustic Bread / Smoked Butter /
Extra Virgin Olive Oil

Scallop & Caviar

Shrimp / Tarragon / Pea

Sea Bass & Wild Mushrooms

Butter / Chives / Broccoli

Red Mullet & Carabinero Prawn

Couscous / Saffron / Citronella / Algae

Pork Neck Fillet & Roots

Citrus / Peppers

Wagyu & Black Truffle

Chanterelle / Pine Nuts / Salsify / Cabbages

White Chocolate & Red Fruits

Star Anise / Raspberries / Vanilla

140€

Wine Pairing 80€

1 Gin, 1 Sparkling, 3 White,
2 Red, 1 Fortified

Roots

"A journey through the roots of our produces, the flavors and aromas of a delicate and sensorial cuisine, more than to nourish, we aim to stir emotions"

Azorean Mackerel & Gazpacho

Cucumber / Olives / Coriander

Egg & Black Truffle

Island's Cheese / Jus / Fatty Bacon

Our Bread

Pastry & Rustic Bread / Smoked Butter / Extra
Virgin Olive Oil

John Dory & Sea Plankton

Ginger / Carolino Rice / Salicornia / Cockle

Lamb & Pearl Barley

Turnips / Aromatic Herbs

French Toast & Banana

Vanilla / Mascarpone / Rum / Dulce de Leche

100€

Wine Pairing 60€

1 Gin, 1 Sparkling, 2 White,
1 Red, 1 Fortified

Mother Earth

"An adventure between the produces and their origins, with a sense of responsibility for their cultures and a deep respect for our land and its essence"

Apple & Celery

Yogurt / Fennel / Nuts / Phycoid

Citrus & Tofu

Avocado / Lovage / Mango / Chili

Our Bread

Pastry & Rustic Bread / Smoked Butter / Extra
Virgin Olive Oil

Cauliflower & Almonds

Noisette Butter

Azeitão's Cheese & Mushrooms

Butter / Sage

Orange & Ovos-moles

Vanilla / Lemon / Yuzo

70€

Wine Pairing 60€

1 Gin, 3 White, 1 Red, 1 Fortified

Cold Starters

Eel & Foie Gras

Apple / Celery / Chili
28€

Azorean Mackerel & Gazpacho

Cucumber / Olives / Coriander
24€

Citrus & Tofu

Avocado / Lovage / Mango / Chili
20€

Hot Starters

Scallop & Caviar

Shrimp / Tarragon / Pea
28€

Egg & Black Truffle

Island's Cheese / Jus / Fatty Bacon
28€

Fish

John Dory & Sea Plankton

Ginger / Carolino Rice / Salicornia / Cockle
40€

Sea Bass & Wild Mushrooms

Butter / Chives / Broccoli
40€

Red Mullet & Carabinero Prawn

Couscous / Saffron / Citronella / Algae
40€

Meat

Pork Neck Fillet & Roots

Citrus / Peppers
40€

Wagyu & Black Truffle

Chanterelle / Pine Nuts / Salsify / Cabbages
50€

Lamb & Pearl Barley

Turnips / Aromatic Herbs
40€

Vegetarian

Cauliflower & Almonds

Noisette Butter
20€

Azeitão's Cheese & Mushrooms

Butter / Sage
26€

Traditional

Fish and Carabinero Prawn Rice (2 people)

Carolino Rice / Coriander
86€

Our Version of "Bacalhau à Narcisa"

Crunchy Cod / Tomato and Onion Marinade / Chips /
Savoy Cabbage
40€

Roasted Goatling à la Hool (2 people)

Oven Rice / Potatoes / Vegetables
74€

DESSERT

"Torta de Guimarões"

Almond / Squash / Lavender
12€

Orange & Ovos-moles

Vanilla / Lemon / Yuzo
12€

French Toast & Banana

Vanilla / Mascarpone / Rum / Dulce de Leche
12€

White Chocolate & Red Fruits

Star Anise / Raspberries / Vanilla
12€

Seasonal Fruit

12€

Portuguese Cheeses

Jams / Toasts
14€

A list of allergens is available for consultation. If you have any allergies, please let us know.