

CHEF'S SPECIALS OF THE DAY  
CHEFS ESPECIAIS DO DIA



STARTERS / ENTRADAS



*Beetroot Borscht 8€*

*Aromatic, clear beetroot broth made from naturally fermented beets, served with fried pastries filled with homemade sauerkraut and wild mushrooms.*

*Barszcz Vermelho 8€*

*Caldo aromático e claro de beterraba fermentada, servido com pequenos pastéis fritos recheados com chucrute caseiro e cogumelos silvestres.*

*Goat cheese Bruschetta 6 €*

*Homemade bread Bruschetta with goat cheese and homemade jam.*

*Bruschetta queijo de cabra 6 €*

*Pão caseiro com queijo de cabra e compota caseira.*

*Codfish cakes  
with homemade aioli.  
6 €*

*Pastel de bacalhau  
com aioli caseiro.  
6 €*

MAIN / PRATO PRINCIPAL

*Duck Leg Confit 16 €*

*Slow-cooked in duck fat, served with a plum and wine sauce and gnocchi accompanied by beetroot, apple and onion salad.*

*Coxa de Pato Confit 16 €*

*Cozinhada lentamente em gordura, servida com molho de ameixa e vinho com gnocchi acompanhada de salada de beterraba com maçã e cebola.*