



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

12 month cured S. Jorge, smoked shallots

Beef tartare, egg yolk

Bread

Home-made focaccia with whipped butter

Starter

Poached salmon, fennel, lime crème fraîche

Middle course

Truffle risotto, mascarpone, parmesan

Main course

Braised beef cheeks, white onion, mashed potatoes, red wine *jus*

Dessert

Vanilla parfait, seasonal pears, whisky

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

Selection of artisanal portuguese cheeses, homemade chutney, crackers

Coffee with petit four included

Tasting menu 46€ 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!