



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

Homemade focaccia with whipped confit garlic butter

Starters

Tuna tataki, avocado, ponzu, ginger
Pork croquette, burnt apple, celeriac
Seasonal beetroots, goats cheese, walnut, honey

Chefs special

Truffle risotto, mascarpone, parmesan
(can be done as a starter or as a main)

Mains

Monkfish, cockles, caviar, curry
Venison loin, blackberry, chicory, jus
Homemade gnocchi, Jerusalem artichoke, black garlic, parmesan *velouté*

Desserts

Vanilla parfait, seasonal pears, whiskey
Triple chocolate tart, salted caramel, milk ice cream
Selection of artisanal Portuguese cheeses, chutney, crackers

2 course menu 35€ per person- includes canapés, bread, choice of one starter and one main or one main and one dessert

3 course menu 40€ per person – includes canapés, bread, choice of one starter one main and one dessert

Coffee with *petit fours* 3€ per person

*Please let us know if you have any food allergies or any dietary requirements
All prices include VAT*