



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

Salmon *rille*te, caviar, pickle cucumber

Beetroot, goat cheese

Beef tartare, parmesan, brioche

(Vinha D'Ervideira 2023, Alentejo)

Bread

Home-made focaccia with whipped confit garlic butter

Starter

Tuna, cantaloupe, apple, tomato dashi

(Quinta da Rede Reserva 2022, Douro)

Middle course

Truffle risotto, mascarpone, parmesan

(Quinta da Rede Reserva 2022, Douro)

Main course

Beef fillet, carrot, crème fraîche, *stout*

(Espera – Castelo 2023, Alcobaca)

Dessert

Belgian chocolate, salted caramel, raspberry

(Quinta do Arcossó 2022, Trás os montes)

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

Wine pairing 32€ per person

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