



Create your menu

Choose one starter, one main course and one dessert and begin your voyage true the Mediterranean flavours. Includes:

Our Amuse bouche
Our *couvert*
The starter
The main course
The dessert
Coffee or tea
Our petit- fours....

....and the mastery of our team
Cuisine

39,50€

Each person
Vat included

Harmonize food with wine is for us a commitment to excellence

Therefore, we prepared for you, a selection of Portuguese wines, which includes:

The Aperitif

Madeira wine
Sparkling wine

Drinks during the meal

Our waters
The rosé wine
The white wine
The red wine
The Madeira wine.....

....and the friendliness of our
Team Waiters

14,50€

Each person
Vat included

Coverts

Prices in euros

Courtesy

Cream cheese with chives and *tapenade*
with olive oil, balsamic vinegar and salt flower

① ⑥

Starter

Seared scallops with vanilla and salt flower 21,00
on "*al nero di seppia*" cauliflower puree
with orange reduction garnished with fresh arugula lettuce
Set Menu - Supplement 5,00€

② ⑪

Crispy pastry with goat cheese 8,50
accompanied with Mediterranean
vegetables on pear and red wine puree

① ⑥ ⑬

Seared prawns with garlic 12,50
served with gazpacho shot and spicy avocado

② ⑦

Salmon *carpaccio* 12,00
with basil and nuts pesto
and lettuce selection

⑤ ⑩ ⑭

Foie Gras 19,00
with figs and 5Y Bual Madeira Wine
with brioche bun crust
Set Menu - Supplement 5,00€

① ⑬ ⑭

Soups

Tuna dry *Bouillabaisse* 9,00
with coriander emulsion served
with saffron *rouille* and olive oil
① ② ⑦ ⑧ ⑩

Artichoke cream soup 8,50
with cheese and cream cloud
and mini ham scone
① ⑥

Pasta and Risotto

Ricotta stuffed Ravioli 13,50
With light cream and tomato sauce
with basil and lime aromas
① ③ ⑥ ⑭

Linguini "*al nero di seppia*" 26,00
with lobster flavoured with sea food *coulis*
Set Menu - Supplement 5,00€
② ③ ⑥ ⑦ ⑪

Risotto with shrimp 20,00
and chives flavoured with saffron and lime
② ⑥

Risotto with cod fish chips 17,00
with peas and mint cooked at low temperatures
⑥ ⑩

Vegetarian

Crispy sautéed vegetables with soya sauce flavoured with curry on sliced avocado ① ⑤	14,00
Zucchini stuffed with Mediterranean rustic vegetables and walnut pesto ① ⑥ ⑭	14,00
Soy burger with avocado and tomatoes, red lettuce and capers ① ⑤	15,00
Organic quinoa spaghetti with grilled vegetables and broccoli ⑤	14,00
Risotto with mushrooms flavoured with garlic, lime and thyme ⑥	15,00

Fish

Oven baked Sea Bream fillet on crushed potatoes with chives flavoured with olive oil ③ ⑥	19,00
Low temperature cooked cod fish fillet on tomato and coriander Portuguese Migas with mild emulsion of roasted peppers ① ② ⑥ ⑪	19,00
Octopus fillet in onion <i>confit</i> over " <i>al nero di seppia</i> " black risotto flavoured with chives ⑥ ⑪	19,00
Roasted salmon fillet with olive crust on celery puree served with mango chutney and sautéed vegetables ① ⑦	18,00
Atlantic snapper with orange and pumpkin sauce served with roasted mini potatoes with garlic and oregano ① ⑥ ⑭	19,00

Meat

Black Angus beef fillet with three peppers sauce and <i>au gratin</i> potatoes ① ③ ⑥	23,00
Grilled veal steak With dehydrated mushroom powder, baby turnip and grilled asparagus puree with truffle sauce Set Menu - Supplement 5,00€ ① ⑥	27,00
Venison fillet with Provence herbs and roast sauce with blueberries served with roasted sweet potatoes with cumin Set Menu - Supplement 5,00€ ①	27,00
Oven baked lamb rack With rosemary, thyme and mint sauce on chestnut puree served with cherry tomato <i>confit</i> ① ⑧ ⑭	24,50
Stewed black pork cheek with Cabernet Sauvignon sauce and chickpeas ⑦ ⑬	17,50
Duck <i>magret</i> lacquered with reduced Ruby Port served with peeled grapes on wild rice garnished with <i>romanesco</i> cabbage ① ⑬	20,50
<i>Chicken Pintada</i> stuffed with Portuguese flavours served with Mediterranean <i>rustic</i> recipe garnished with sweet and sour chili sauce ① ⑥ ⑦	21,00

Desserts

Portuguese cheese selection Homemade jam selection Nuts selection Crunchy textures ① ⑥ ⑭	10,00
<i>Panna cotta</i> with mango jelly in berries soup ⑥	6,50
Apple crumble With vanilla ice scoop ① ⑥ ⑭	6,50
Sautéed mango pie with cheese ice-cream and 10Y Bual Madeira Wine ① ⑥ ⑬	8,50
Raspberry delight in Dry sauce with custard cream, nuts and fresh raspberries ⑥ ⑭	7,50
<i>Tiramisu</i> with raspberries coulis and dehydrated honey cake ① ⑥ ⑭	8,50
<i>Macaron</i> stuffed with strawberry cream garnished with strawberry and mint jus ① ⑥ ⑭	8,50
Chocolate and vanilla brownie topped with cream cheese and cocoa ① ⑥ ⑭	8,50
Cheesecake with red fruits textures ① ⑥ ⑭	6,50
Exotic fruit selection	6,50

Enjoy you meal....

Vats included