



MENU DE ALMOÇO | LUNCH MENU

35€ (Por pessoa | Per person)

Couvert + entrada + prato principal
ou prato principal + sobremesa. Água e café incluído

*Couvert + starter + main course
or main course + dessert. Water and coffee included*

45€ (Por pessoa | Per person)

Couvert + entrada + prato principal + sobremesa
Água e café incluído

*Couvert + starter + main course + dessert
Water and coffee included*



Pão de massa mãe (sementes e trigo), manteiga de alho e ervas finas, azeite e tapenade
Sourdough bread (wheat and seeds), garlic and herbs butter, olive oil and tapenade

Entradas | Starters

Camarões Al Ajilo (GF)

Camarões ao alho
e malagueta
*Prawns with garlic
and chilli*

Tartar de Atum Picante (GF)

Tártaro de atum com mostarda
antiga, cebolete e malagueta
*Spiced tuna tartare with mustard,
chives and chili*

Salada de Abóbora (GF V)

Canónigos, pesto de cenoura,
abóbora assada, sementes
de abóbora tostadas e queijo pecorino
*Lamb's lettuce, carrot pesto,
roasted pumpkin, toasted pumpkin seeds
and pecorino cheese*

Pratos Principais | Main Courses

Robalo do Mar

Com legumes e molho "jus de peixe" | *Oven-baked sea bass over vegetables*

Steak Tartare

O tradicional, cortado à faca
servido com salada verde e batatas fritas
*The traditional hand-cut beef tartare
served with green salad and french fries*

Steak au Poivre

Vazia grelhada, molho de pimenta preta,
batatas fritas e salada de alface
*Grilled sirloin steak with black pepper sauce,
french fries and lettuce salad*

Sobremesas | Desserts

Profiteroles Chouquette

Massa choux caramelizada com gelado de nata e praliné de pistachio
Caramelized choux pastry with sweet cream ice cream and pistachio praline

Farofia com molho de baunilha

Poached Meringue with vanilla sauce

Tarte de Chocolate com Três Texturas

Cookie crocante, mousse de chocolate e namelaka de chocolate negro
Chocolate crispy cookie base, milk chocolate mousse and dark chocolate namelaka

IVA incluído à taxa legal em vigor | VAT included