



MENU DE ALMOÇO | LUNCH MENU

35€ (Por pessoa | Per person)

Couvert, entrada + prato principal **ou** prato principal + sobremesa. Água e café incluído
Couvert, one starter and one main course, or one main course and one 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

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

Salada de Abóbora

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

Mousse de Avelã

Hazelnut mousse

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