



Couvert 4,8€ (Por pessoa | Per person)

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

## Entradas Frias | Cold Starters

### Caviar Oscietra

110€ (30gr) (GF LF)

Servido com blinis,  
creme fraiche e aneto

*Served with blinis,  
"crème fraîche" and dill*

### Ostras

18€ (6un.) 36€ (12un.) (GF LF)

Com Caviar Oscietra 38€ (6un.)

Plateau de Ostras  
com molho mignonette e limão

*Oyster Plateau with mignonette sauce  
and lemon*

### Salada de Polvo com Citrinos

20€ (GF LF V)

Cebola roxa, pimento, coentros  
*Red onion, pepper and coriander*

### Salada de Abóbora Assada

18€ (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*

### Burrata com Presunto

23€ (GF)

Salada de rúcula, burrata e Presunto Ibérico  
com molho de manjeriço

*Rocket, burrata and Iberian Ham salad  
with basil dressing*

## Entradas Quentes | Hot Starters

### Camarões Al Ajillo

20€ (GF)

Camarões ao alho  
e malagueta

*Prawns with garlic  
and chili*

### Ravioli de Abóbora

22€ (2un.)

Massa fresca recheada com abóbora  
assada, amêndoa torrada, queijo  
cremoso e raspa de lima

*Fresh pasta filled with roasted pumpkin,  
toasted almonds, cream cheese  
and lime zest*

### Creme de Marisco

20€

Sopa aveludada de mariscos  
com camarões e croutons

*Creamy shellfish soup with shrimp  
and crispy croutons*

## Bougain Tartars

### Beterraba Fumada

18€ (VG GF LF)

Tártaro de beterraba fumada com abacate e aipo crocante  
*Smoked beetroot tartare with avocado and crispy celery*

### Atum Picante

22€ (GF)

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

### Steak Tartare Trufado

22€

Cortado à faca, preparado com trufa negra  
*Hand-cut beef tartare with black truffle*

(V) Vegetariano (VG) Vegan (GF) Glúten free (LF) Lactose free  
IVA incluído à taxa legal em vigor | VAT included

## Peixe | Fish

### Arroz de Carabineiros e citrinos

75€ (2P)

Red prawn rice and citrus

#### Bacalhau Crocante

28€

Com açorda de bacalhau  
*Fried cod with codfish açorda  
(Portuguese bread-based stew)*

#### Polvo à Lagareiro

29€ (LF)

Batatas e grelos salteados  
*Grilled octopus served with potatoes  
and turnip greens*

#### Camarão Tigre Grelhado

38€

Com arroz de citronela,  
molho manteiga e coentros  
*Tiger prawns with lemongrass rice,  
butter sauce and coriander*

#### Lombo de Robalo

35€

Com arroz de berbigão e coentros  
*Oven-baked sea bass  
with cockle rice and coriander*

## Carne | Meat

#### Beef Wellington

74€ (2P) (35 a 40 min)

Lombo de novilho,  
envolvido em cogumelos,  
presunto e massa folhada  
*Tenderloin wrapped  
in mushrooms,  
ham and puff pastry*

#### Steak Tartare

32€

Com Trufa Preta 47€

Cortado à faca, batatas fritas  
caseiras e salada verde  
*Hand-cut beef tartare  
with homemade french fries  
and green salad*

#### Bougain Steak

30€

Bife do lombo, batatas fritas  
e salada de alface

*Escolha o molho: Mostarda, Au Poivre  
ou À portuguesa com presunto crocante  
Sirloin steak with french fries  
and lettuce salad*

*Choice of: Mustard sauce, Au Poivre,  
or Portuguese-style sauce with crispy ham*

#### Bochecha de Vitela a baixa temperatura

29€

Confitada com risoto de cogumelos  
*Low-temperature cooked confit veal cheek  
with mushroom risotto*

#### Pato Confitado

29€

Coxa de pato confitada servida  
com arroz de frutos secos e açafrão  
*Duck confit leg served with saffron,  
nuts and dried fruits rice*

#### Plumas de Porco Preto Ibérico

29€

Servidas com molho "saltimboca" e Aligot  
*Grilled Iberian pork pluma served  
with "saltimboca" sauce and Aligot*

## Acompanhamentos | Side dishes

Alcachofra gratinada  
*Artichoke au gratin*

12€ (2un.) (V)

Arroz Basmati  
*Basmati rice*

8€ (V GF)

Legumes assados  
*Roasted vegetables*

8€ (VG GF)

Alface cogolho,  
molho caesar e lascas de parmesão  
*Gem Lettuce, caesar sauce  
and shaved parmesan*

8€ (V)

Puré de batata  
*Mashed potatoes*

8€ (V)

Batata frita trufada  
com parmesão  
*Truffle fries with Parmesan*

10€ (GF)

Batatas fritas  
*French fries*

7€ (VG GF)