



**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

### Salada de Abóbora Assada

18€ (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*

### Ostras

18€ (6un.) 36€ (12un.)

**Com Caviar Oscietra 38€ (6un.)**

Plateau de Ostras com molho mignonette e limão  
*Oyster Plateau with mignonette sauce and lemon*

### Caviar Oscietra

110€ (30gr)

Servido com blinis, creme fraiche e aneto

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

### Burrata com Presunto

23€

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

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

## Entradas Quentes | Hot Starters

### Camarões Al Ajillo

19€ (GF)

Camarões ao alho e malagueta

*Prawns with garlic and chili*

### Salada Quente de Camembert

19€ (V)

Tomate cherry, maçã, framboesa, amêndoas torradas, vinagrete e queijo camembert panado e frito

*Cherry tomatoes, apple, raspberry, toasted almonds, vinaigrette and breaded deep fried camembert cheese*

### Creme de Marisco

19€

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€

Tártaro de atum com mostarda antiga, cebolete e malagueta

*Spiced tuna tartare with mustard, chives and chili*

### Steak Tartare Trufado

21€

Cortado à faca, preparado com trufa negra

*Hand-cut beef tartare with black truffle*

## Vegetariano | Vegetarian

### Ravioli de Abóbora

24€

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*

### Eryngi Grelhado

26€

**Com Trufa Preta 41€**

Cogumelo Eryngi grelhado com puré de cogumelos e molho de champanhe

*Grilled Eryngi Mushrooms with mushroom purée and champagne sauce*

(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

#### Lombo de Bacalhau

26€ (LF)

Assado a baixa temperatura, batatas a murro, grelos salteados e broa de milho  
Low-temperature baked cod fillet, potatoes, sautéed turnip greens and corn bread

#### Lombo de Garoupa

37€ (GF)

Puré de alho francês e molho Vierge  
Grouper fillet, leek purée and Vierge sauce

#### Polvo à Lagareiro

29€ (LF)

Batatas e legumes grelhados  
Grilled octopus served with potatoes and grilled vegetables

#### Camarão Tigre Grelhado

38€

Escalado com molho de manteiga e arroz caldoso de coentros  
Tiger prawns with butter sauce and coriander rice

#### Atum grelhado à "Bulhão Pato"

35€

Puré de batata doce de Aljezur e legumes grelhados  
Grilled tuna steak, clams sauce, sweet potato purée and grilled vegetables

#### Robalo au Papillote

35€

Com legumes e molho "jus de peixe"  
Oven-baked sea bass over vegetables in papillote

## 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

#### Ribeye Maturado

35€ (250 gr)

Bife grelhado com espargos e puré de batata trufado  
Grilled Ribeye steak with asparagus and truffled mashed potatoes

#### Costeletas de Borrego à Provençal

34€

Com crosta de pão e ervas, legumes assados  
Grilled lamb chops with bread and herbs crust, with roasted vegetables

#### 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

#### Steak au Poivre

30€

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

#### 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 de coentros  
Coriander rice

8€ (V GF)

Legumes assados  
Roasted vegetables

8€ (VG GF)

Alface cogolho, molho caesar e lascas de parmesão  
Cogolho lettuce, caesar sauce and shaved parmesan

8€ (V)

Puré de batata trufado  
Truffled mashed potatoes

10€ (GF)

Puré de batata  
Mashed potatoes

8€ (V)

Batatas fritas  
French fries

7€ (VG GF)