



Sobremesas | Desserts

Tiramisu	13€
Creme de mascarpone, bolacha, café e chocolate <i>Cheese cream, cookies, coffee and chocolate</i>	
Moscatel Costa a Costa, Horácio Simões	+ 10€
Profiteroles Chouquette	14€
Massa choux caramelizada com gelado de nata e praliné de pistachio <i>Caramelized choux pastry with sweet cream ice cream and pistachio praline</i>	
Porto Vallado Tawny 20 anos	+ 13€
Farofia	10€
Com molho de baunilha <i>Poached Meringue with vanilla sauce</i>	
Villa Oeiras Superior	+ 12€
Tarte Basca	13€
Com doce de abóbora e laranja <i>Basque-style tart with pumpkin and orange jam</i>	
Verdelho 2000, D'Oliveira	+ 32€
Tarte de Chocolate com Três Texturas	13€
Cookie crocante, mousse de chocolate e namelaka de chocolate negro <i>Chocolate crispy cookie base, milk chocolate mousse and dark chocolate namelaka</i>	
Porto Colheita 1974, Kopke	+ 29€
Mousse de Avelã	10€
Hazelnut mousse	
Lajido 2008, Picowines	+ 16€
Sugestão Semanal do Chef	13€
<i>Weekly Chef's Special</i>	

IVA incluído à taxa legal em vigor | VAT included