



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 desert. Water and coffee included.



Pão de fermentação lenta de trigo e malte, manteiga de alho e ervas e azeite
Slow sourdough wheat and malt bread, garlic and herbs butter and olive oil

Entradas | Starters

Camarões Al Ajilo (GF)

Camarões ao alho e malagueta
Prawns 'Al Ajilo'

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 tostadas e queijo pecorino
Lamb's lettuce, carrot pesto, roasted pumpkin, toasted seeds and pecorino cheese

Pratos Principais | Main Course

Robalo do Mar

Juliana de legumes e molho "jus de peixe"
Oven-baked sea bass over vegetables julienne

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 pistácio
Caramelized choux pastry with vanilla ice cream and pistachio praline

Pudim de Laranja Bougain

Pudim de laranja aromatizado com mel de laranjeira e Cointreau
Orange pudding flavored with orange blossom honey and Cointreau

Tarte de Chocolate com Três Texturas

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

IVA incluído à taxa legal em vigor | VAT included