



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

2 Pães Massa Mãe (Sementes e Trigo), Manteiga de Alho e Ervas Finas, Azeite e Tapenade
Slow sourdough wheat and malt bread, garlic and herbs butter and olive oil

Crudos | Raws

Caviar Oscietra

110€ (30gr)

Servido com blinis, creme fraiche e aneto

Served with blinis, "crème fraîche" and dill

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

Lírio curado

19€ (GF) (LF)

Pickles de couve rábano, mostarda e leite de tigre

Cured Amberjack, pickled kohlrabi, mustard and citrus sauce

Carpaccio de vieiras

19€ (GF)

Com Caviar 39€

Pickles de mostarda, azeite verde, chicória, pó de azeitonas e lima

Scallop carpaccio with mustard pickles, green olive oil, chicory, olive powder and lime

Entradas | Starters

Camarões

Al Ajillo

19€ (GF)

Camarões ao alho e malagueta

Prawns with garlic and chili

Salada de abóbora assada

18€ (V)

Canónigos, pesto de cenoura, abóbora assada, sementes tostadas e queijo pecorino

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

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

Burrata com Presunto

23€

Salada de Rúcula, Burrata e Presunto Ibérico com molho de manjeriço

Rocket, Burrata and Iberian Ham salad with basil dressing

Bougain Tartars

Beterrada 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 de 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 Champanje

Grilled Eryngi Mushrooms with Mushroom Puree 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

28€ (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
With 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€

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

Carne | Meat

Beef Wellington

74€ (2P) (25 a 30 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 herbs crust and 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
Confit duck leg served with walnut rice

Presas de Porco Preto Ibérico

29€

Servidas com molho "saltimboca" e Aligot
Grilled black pork 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)