



Couvert 4€ (Por pessoa / Per person)

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

Crudos | Raws

Ostras

18€ (6un.) 36€ (12un.)

Plateau de Ostras
com molho mignonette
e limão

*Oyster Plateau
with mignonette sauce and lemon*

Lírio curado

18€ (GF) (LF)

Pickles de couve rábano,
mostarda e leite de tigre
*Cured Amberjack, pickled kohlrabi,
mustard and citrus sauce*

Carpaccio de vieiras

18€ (GF)

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 Ajilo

18€ (GF)

Camarões ao alho
e malagueta
Prawns "Al Ajilo"

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

18€ (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*

Bouillabaisse 20€

Tradicional sopa francesa,
com garoupa, camarão,
mexilhões, ameijoas
e brunoise de batata
*Classic Provençal seafood soup
with grouper, shrimp, mussels,
clams and potato brunoise*

Bougain Tartars

Beterraba

14€ (VG GF LF)

Tártaro de beterraba fumada com abacate
e aipo crocante

Smoked beetroot tartare with avocado and crispy celery

Atum Picante

18€

Tártaro de atum com mostarda antiga,
cebolete e malagueta

Spiced Tuna tartare with mustard, chives and chili

Steak Tartare Trufado

19€

Cortado à faca preparado
com trufa negra e salada verde

Hand-cut beef tartare with black truffle and green salad

Vegetariano | Vegetarian

Ravioli de Abóbora

22€

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*

Escalopes de Eryngi

20€

Cogumelos eryngi grelhados
servidos sobre molho de champagne e aneto
com rabanetes glaceados
e puré de batata doce de Aljezur
*Grilled eryngii mushrooms served over champagne
and dill sauce with glazed radishes
and sweet potato purée*

(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

72€ (2P)

Red prawn rice and citrus

Lombo de Bacalhau

48€ (2P) (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

Salmonete a la plancha

40€

Purê de alho francês e molho Vierge
Grilled red mullet fillet with leek purée and Vierge sauce

Polvo à Lagareiro

28€ (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"

32€

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

Papillote de Robalo do Mar

32€

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

Carne | Meat

Beef Wellington

66€ (2P) (25 a 30 min)

Lombo de novilho selado, envolvido em massa folhada
Seared tenderloin wrapped in puff pastry

Ribeye Maturado

32€

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

Costeletas de borrego à Provençal

32€

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

Steak Tartare

29€

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)

Legumes Assados
Roasted vegetables

7€ (VG GF)

Espargos Grelhados
Grilled Asparagus

8€ (GF)

Arroz de Coentros
Coriander rice

7€ (V GF)

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

7€ (V)

Purê de Batata
Mashed Potatoes

7€ (V)

Batatas Fritas
French Fries

7€ (VG GF)