



## TASTING MENU

DESIGNED FOR THE WHOLE TABLE ONLY

### OYSTER

Oyster Moinho dos Ilhéus | Lemon | Salicornia

### MARINATED RED MULLET

Marinated Citrus / Carrot / Coriander

### SCARLET PRAWN

Mango / Red Curry Sauce / Finger Lime

### WILD SEA BASS

Xaréu / Ria Formosa's bivalve / Citronella / Pennyroyal Sauce

### RUBIA GALEGA TENDERLOIN

Cecina purée / Young Vegetables from your Farm / Truffle Sauce

### STRAWBERRIES/ELDERBERRIES

### CHOCOLATE

Chocolate Cream (Jivara) / Passion fruit / Meringue / Banana Ice Cream

Price per person  
Wine pairing per person  
Couvert

95  
46  
4.50



## EPICURE MENU

DESIGNED FOR THE WHOLE TABLE ONLY

### FOIE GRAS

Dry Fruits Jam | Rhubarb | Pollen | Spiced Bread

OR

### 12H CURED NORWEGIAN SALMON

Pickled Radish | Lemon Cream | Spicy Radish | Fine Herbs Jelly

### TURBOT

Asparagus and Kohlrabi Salad | Green Peas Puree | Mint Sauce

### LAMB

White Bean Puree / Tomato / Gnocchi / Bean Salad / Olive / Sage Sauce

### MIL FOLHAS “MILLE-FEUILLE”

Strawberry / Vanilla Cream with Bourbon / Mandarins Sorbet

Price per person  
Wine pairing per person  
Couvert

80  
32  
4.50

