



## EPICURE MENU

*DESIGNED FOR THE WHOLE TABLE ONLY*

### FOIE GRAS

Chocolate | Coffee | Orange | Cauliflower | Carob

OR

### CURED SALMON 12H

"Bravo" Apple | Beetroot | Lemon Jelly | Salmon Roe | Spicy Radish |  
Wild Mustard Pickle

### SEMI-CURED CODFISH

Egg Yolk | Olive | Kale Cabbage | Coriander | "Pata Negra" Purée |  
Parsley | Stew Sauce

### ALGARVIAN LAMB "CHURRA"

Lamb | Artichoke | Shallots Creamy | Algarvian Bean Salad |  
Bean Purée | Fermented Figs | Lemon | Black Garlic | Thyme Sauce

### PEAR ON RED WINE

Lemon Cream | Meringue | Porto Wine Jelly | Grapes "Negra Mole"  
Sorbet

OR

### SELECTION OF PORTUGUESE CHEESES

Monte da Vinha | São Jorge 30 Months DOP | Serra da Estrela DOP |  
Terrincho Velho DOP

All prices in euros (€). VAT included at legal rates. No dish, food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book.

Price per person	95
Wine pairing per person	50
Couvert	5.50



# TASTING MENU

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## SEA AND LAND

Shrimp from "Vila Real St. António" | Iberian Black Pork Neck | Coriander Creamy | Lime Kaffir | Coral Mayonnaise

## SMOKED TURBOT

Sea Cream | Radishes | Sea-Plancton | Caviar Imperial | Sea Plants

## 15-DAY MATURED LIRIO

Rice from " Alcácer do Sal" | Seaweeds | Goose Barnacles | Grilled Lemon Sauce

## AÇORDA "BREAD PUDDING"

Pink Shrimp | Egg Yolk | Muxama "TUNA"| Black Garlic

## AUTUMN FARM

Beetroot with Salt | Jerusalem Artichoke | Pumpkin | Preserved Vegetables | Brussels Sprouts | Mushroom Broth

## RUBIA GALEGA MATURED BEEF

Confit Celery | Fermented Cauliflower | Parsnip | Cepes Creamy | Spices Jus

## GINGER MOUSE | QUINCE | CITRUS

## CHOCOLATE AND CAROB

Carob Cake | Chocolate from São Tomé | Orange & Saffron Compote | Mandarin Sorbet

Price per person  
Wine pairing per person  
Couvert

115  
75  
5.50