

EPICURE MENU

DESIGNED FOR THE WHOLE TABLE ONLY

FOIE GRAS

Foie Gras Terrine | Chocolate | Coffee | Fig Jam | Bitter Orange Gel |
Cauliflower | Carob | Fennel Seed Brioche

OR

CURED SALMON 12H

Salmon Roe | "Reineta" Apple | Beetroot | Galician Lemon Gel | Horseradish

SEMI-CURED CODFISH

Egg Yolk | Olive | Vegetables | Potato Purée with Chorizo |
Portuguese Cabbage | Portuguese Stew Broth

CHURRA LAMB (ALGARVIAN CHURRA SHEEP)

Artichoke | Creamy Shallots | Black Eyed Peas Salad | Bean Purée |
Lemon | Green Fig | Black Garlic | Thyme Sauce

CHESTNUTS | QUINCE | "PÊROS DE MONCHIQUE" | CEPES

PEAR ON RED WINE

Lemon Cream | Fennel Seed | Cinnamon | "Farófia" |
Porto Wine Jelly | Wine "Negra Mole" Sorbet

OR

SELECTION OF PORTUGUESE CHEESE

Monte da Vinha | São Jorge D.O.P | Serra da Estrela D.O.P | Terrincho Velho D.O.P

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.



TERRITORY MENU

DESIGNED FOR THE WHOLE TABLE ONLY

SMOKED TURBOT

Sea Cream | Radish | Plancton Caviar | Lime | Holophytic Plants

BLUE LOBSTER

Apricot | Pata Negra | Chantarelles Mushrooms | Caviar Imperial | Sudachi |
Mustard Seeds | Apple & Fennel Broth

GRILLED RED MULLET

Seaweeds "Xerém" | Clams from Ria Formosa | Diamond Lemon | Sea Sauce

SCARLET PRAWN

Traditional "Açorda" | Egg Yolk | Muxama (Tuna) | Chlorella Seaweeds | Black Garlic

AUTUMN FARM

Salt Rosted Beetroot | Smoked Jerusalem Artichoke | Pumpkin | Preserved Vegetables |
Beans Pudding | Truffle | Mushroom Broth

IBERIAN BLACK PORK

Purple Sweet Potato | Carrot | Orange | Broad Beans | Chourizo |
Acorn | Fresh Peppermint | Pita Fig Vinegar

CHESTNUTS | QUINCE | "PÊROS DE MONCHIQUE" | CEPES

CHOCOLATE AND CAROB

Carob | Spices Cake | Chocolate from São Tomé | Bitter Orange | Saffron Jam |
Shikuwasa | Mandarin Sorbet