



## 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 | Sudachi

### SEMI-CURED CODFISH

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

### SUCKLING PIG BELLY WITH TRUFFLE

Stewed Endive | Black Pudding | Carrot Salad |  
Potato Fusilli and Saffron | Apple Vinegar & Pepper 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

*DESIGNED FOR THE WHOLE TABLE ONLY*

## SEA AND LAND

Shrimp from "Vila Real St. António" | Iberian Black Pork Neck |  
Coriander Creamy | Yuzu

## 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 | Buddha's hand

## 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 | Shikuwasa

Price per person  
Wine pairing per person  
Couvert

115  
75  
5.50