Couvert: Selection of Bread and Homemade Dips p/p
3,90€

Starters:

Beetroot & kefir chilled Soup
with turnip mousse, cucumber, peta zetas and croutons 🌿 ♡
9,80€

Wild crab soup
served with sepia stones, garlic gel and Salicornia
14,80€

Hokkaido pumpkin cannelloni served with
truffled quinoa salad and fried leek straw 🌿 ♡
15,50€

Ceviche of croaker fish perfumed with coconut tiger milk,
coriander emulsion, red onions, grapes and black sea salt
19.50€

Pan seared escalópe of duck foie gras
served with figs chutney, rum reduction
and rosemary crumble
22,50€

Vegetarian Main Courses:

Fresh egg pasta in truffle sauce, with
sautéed shimejis, parmesan chip´s and hazelnut oil 🌿
27,80€

Grilled tofu breaded in sesame seeds with hibiscus purée,
caponata, polenta fries and teriyaki sauce 🌿 ♡
23,80€

🌿 Vegetarian ♡ Vegan

Main Courses:

Monkfish loin with olives and black garlic tapenade,
purple cabbage purée, caramelized onion and dill sauce
27,80€

Fillets of turbot with pistachio crust, truffled cauliflower purée,
autéed green asparagus and vanilla beurre blanc sauce
34,80€

Crispy suckling pig belly
on parsnip purée, grilled pak choi
and kumquat-anise sauce
27,80€

Pink seared duck breast with sautéed broccolini,
hibiscus cream, cherries in balsamic
and portwine jus
29,50€

Each main course is served
with a side dish of your choice:

Roasted New Potato with Smoked Creme Fraiche
Creamy Mediterranean Salad with Focaccia
Smoked Tomato Risotto with Parmesan Shavings

For extra side dish we charge 4,90€

Desserts:

Lemongrass Panna Cotta
served with glazed pineapple, guaraná couli
and aquafaba meringue
9,50€

Caramelized almond tart
with plum reduction, Amarguinha sauce
and salty caramel ice cream
11,80€

70% Chocolate Bon Bon with raspberry textures,
spicy white chocolate sauce and yogurt ice cream
13,50€

Variation of ice creams and sorbets
(ask the waiter for the daily offer)
3,90€/Scoop

Vegetarian Vegan