

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

Starters:

Gazpacho of avocado and jalapeño
with chayote ragout and dill croutons 🌿 ♡
9,80€

Lobster bisque
served with orange jelly and basil extract
14,80€

Hokkaido pumpkin textures served with
chestnuts salad, crispy tapioca and parsley velvety 🌿 ♡
14,80€

Ceviche of croaker fish perfumed with passionfruit,
sriracha mayonnaise, parsnip chip's and wakame
18.80€

Pan seared escalópe of duck foie gras served with,
ragout of rhubarb, cashew crumble,
pani puri and cinnamon gel
22,50€

Vegetarian Main Courses:

Homemade wild mushrooms raviolis served with
truffle sauce, fresh baby spinach and blue cheese chips 🌿
27,80€

Grilled tofu breaded in sesame seeds, with peas purée,
caponata, creamy polenta and caramelized soya glacé 🌿 ♡
23,80€

🌿 Vegetarian ♡ Vegan

Main Courses:

Seared Yellowfin tuna served with sesame purée,
grilled pak choi, muxama and mango BBQ
27,80€

Confited loin of fresh codfish and grilled octopus
served with sweet corn textures and harissa oil
29,50€

Crispy suckling pig Crispy suckling pig belly
on shallots and hibiscus purée, dry tomatoes tapenade,
snow peas and tamarind sauce
27,80€

Duet of duck (pink seared breast and croquet),
with sautéed shiitakes purple carrot purée,
pistachio earth and balsamic sauce
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
Lemon and Saffron Risotto with Parmesan Shavings

For extra side dish we charge 4,90€

Desserts:

Lavender sweet rice
with salty cookie and elderberry mousse 🌿 ♡
9,50€

Portuguese egg pudding "Abade de Priscos"
with orange foam, honey ice cream
and sea fennel essence
9,80€

70% Chocolate Garden
served with yogurt stones, peta zetas
and Amarena ice cream 🌿
13,50€

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

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