



Suprême Menu

Beetroot & Kefir Chilled Soup

served with turnip mousse, cucumber, peta zetas and croutons



Foie Gras / Figs / Rosemary

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



Guava Sorbet

with clove syrup and prosecco



Surf & Turf / Celeriac / Bisque

Surf & Turf (Roasted fillet of Premium National beef and wild tiger prawn), with celeriac purée, green beans, polenta fries and bisque sauce



70% Chocolate Bon Bon

with raspberry textures, spicy white chocolate sauce and yogurt ice cream

5 Courses Menu • 69,80€

Menu only available if all guests on your table join you with the set menus (Chef's, Suprême, Atlantic Ocean or Garden)

White Wine recommendation: Campolargo Diga? - Viognier 0,75L • 36,80€

Red Wine recommendation: Quinta do Cidrô - Pinot Noir 0,75L • 44,80€



Vegetarian



Vegan