



Suprême Menu

Gazpacho of Avocado and Jalapeño ♡ 🌿

with chayote ragout and dill croutons



Foie Gras / Rhubarb / Cashew

Pan seared escalópe of duck foie gras served with ragout of rhubarb, cashew crumble, pani puri and cinnamon reduction



Granny Smith Apple Sorbet ♡ 🌿

with rosemary reduction and prosecco



Black Tiger Prawn / Monkfish / Seaweed

Monkfish fillet with smoked ham crust and Black Tiger Prawn, with fennel, lemon and saffron risotto, fried rocket salad, and seaweed chimichurri



70% Chocolate Garden 🌿

served with yogurt stones, peta zetas and Amarena ice cream

5 Courses Menu • 69,80€

Menu only available if all guest 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€

