



TASTING MENU

FROM GARDEN

Toasted mini courgette with canterelles and citrus mayonnaise

GARDEN AND SEA

Puff pastry shrimp, mussel, tomato and eggplant

White Wine Très Bagos Sauvignon Blanc 2016

FROM THE SEA AND GARDEN

Marinated salmon slightly toasted, pennyroyals, crispy cereals and blueberries vinaigrette

ONLY SEA

Sea bass on velvety fish with dried tomato and green masago

White Wine Crasto 2015

APPETISER

Lemon and mint slush

GARDEN AND PASTURE

Foi gras steaks on chicory with truffled olive oil

FROM THE LAND AND PASTURE

Sliced veal with shitake mushrooms in a crisp puff cabbage

Red Wine Casa Ferreirinha Vinha Grande 2014

CHEESE

Serra soft cheese with pumpkin jam in a cracker dried fruits

FROM ORCHARD

Apple tatin, caramelized almonds and sabayon sauce

Porto Wine Taylor's LBV

€85.00 PER PERSON

(Wines included)

Minimum 2 pax

From Sunday to Thursday - 24 Hour advance reservation