



MENU

FLAVORS FROM FARM TO SEA MENU

59
per person

STARTER

Organic beetroot salad, walnut oil, apple textures, our ricotta

MAIN COURSE

Black scabbard fish meunière, homemade pickles, creamy tomato confit polenta and arugula

OR

Chicken supreme, Tagine sauce, orzotto and capers

DESSERT

Banana cheesecake, peanut with salted caramel, pitanga sorbet

WINE PAIRING
(3 Wines)

28,50
per person

TERROIR MENU 4 MOMENTS

79
per person

Local fish, seared, homemade leche de tigre, wakame, coriander oil, avocado

Mixed local fish, aged Acquerello risotto with turmeric, seafood sausages

Pork belly with seasonal vegetables and fruit, served with a cider sauce

Sablé breton with passion fruit cream, tropical fruit and banana ice cream

WINE PAIRING
(4 Wines)

38
per person

STARTERS

Leek cream with sourdough toast, marinated dry skipjack	14
Organic beetroot salad, walnut oil, apple textures and our ricotta	17
Local fish, seared, homemade leche de tigre, wakame, coriander oil, avocado	21
Duck foie gras terrine, cherry chutney from Jardim da Serra	21
Beef tartare with oyster touch, kimchi and wakame mayo, salmon roe	21
Tomato salad with creamy burrata, arugula, pesto sauce, tamarillo vinaigrette	21

MAIN COURSES

Roasted snapper fillet, sautéed vegetables, quinoa, beurre blanc with coriander olive oil	38
Black scabbard fish meunière, homemade pickles, creamy tomato confit polenta and arugula	32
Mixed local fish, aged Acquerello risotto with turmeric, seafood sausages	38
Chicken supreme, Tagine sauce, orzotto and capers	30
Pork belly with seasonal vegetables and fruit, served with a cider sauce	39
Lamb carré, fennel textures, chickpea panisse, Galician olive sauce	38
Grilled beef tomahawk, organic pak choi, mixed salad with balsamic vinaigrette, homemade fries (2pax)	90

DESSERTS

Selection of national and international cheeses with homemade crackers	21
Sablé breton with passion fruit cream, tropical fruit and banana ice cream	16
Banana cheesecake, peanut with salted caramel, pitanga sorbet	16
Pina colada with pineapple, coconut and lime	16
Chocolate cremeux with raspberry, pistachio ice cream	16

Available upon request: Vegetarian menu | Children's Menu | Lactose and gluten free options

Prices are in Euros, VAT included.