



RESTAURANT AND WINE BAR

## 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 purée, 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.