



RESTAURANT AND WINE BAR

MENU

FLAVORS FROM FARM TO SEA MENU

59
per person

COUVERT

Naturally fermented bread and Mediterranean slow-fermented focaccia served with our house-flavoured butter

CHEF'S SNACK

A small creation by the Chef, designed to awaken the palate and begin the gastronomic experience

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 6 MOMENTS

79
per person

Naturally fermented bread and Mediterranean slow-fermented focaccia served with our house-flavoured butter

A small creation by the Chef, designed to awaken the palate and begin the gastronomic experience

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

Mixed local fish, aged Acquerello risotto with seaweed, 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

COUVERT

Naturally fermented bread and Mediterranean slow-fermented focaccia served with our house-flavoured butter

6

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 and seaweed tempura

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 seaweed, 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.