

# The Brasserie

Bistro + Gastronomy = Bistronomique

## STARTERS

<b>Carpaccio of Beef</b>	12.00	<b>Tuna Tartare</b>	12.00
Thinly sliced beef with pine nuts, premium olive oil and Parmesan shavings		A fresh, finely diced tuna steak served with a sweet & sour salad & Yuzu dressing	
<b>Homemade Cheese Croquettes</b>	8.50	<b>Pork Belly</b>	10.00
Made from 'Old Amsterdam' cheese		Thai style	
<b>Goat Cheese – The Brasserie style</b>	10.00	<b>Duck Delight</b>	12.00
Home-smoked goat cheese		Thinly sliced duck breast, a salad of red cabbage & Yuzu dressing	
<b>Cured Salmon</b>	10.00		
On a bed of seasonal vegetables			

## MAINS

<b>Fillet of salmon</b>	16.50	<b>Pulled Pork</b>	16.00
Baked on the skin		A 'NO-BUN' dish	
<b>Robalo – Sea Bass</b>	16.50	<b>Pork cheeks</b>	18.00
A typical local fish, 'The Brasserie' way		Slow-cooked pork cheeks, with a Port-based sauce	
<b>Butter Aged Beef (45 days)</b>	22.50	<b>Blade of Black Pork</b>	21.00
Please, check for availability		The best part of the black pork, grilled to perfection	
<b>Fillet steak (280 gr)</b>	26.00		
<b>The Chef's Gourmet Burger</b>	16.00		
<b>Indonesian Chicken</b>	16.00		
With homemade satay sauce & prawn crackers			
<b>Chicken Piri-Piri</b>	16.00		
An Algarve speciality, with a bit of 'twist'			

## VEGETARIAN

<b>Vegetarian stir-fry</b>	13.50
<b>Grilled Egg-plant &amp; Feta</b>	15.00

*Our mains come with the chef's selection of vegetables and potato garnish*

*Dear guests, welcome to The Brasserie. To provide you with the service that you expect, please advise our on-duty manager about any food allergies or intolerances of any food products, so that our chef can make the necessary alterations. Not all ingredients are mentioned on the menu.*

No food or drinks, including couverts, can be charged, if not requested or not consumed by the customer.