

LE PRINTEMPS' DINNER – à la Carte

Yannick LE GUICHAOUA / William SEPTFONDS



- MARBRE' OF FRENCH DUCK FOIE GRAS WITH FIGS**
Seasonal Fruits' chutney / Voatsiperifery pepper / Fine Port jelly / toasted Brioche' 23€
- SALMON SASHIMI STYLE**
Home-made Smoker / Avocado / Citrus / Cocktail sauce & Sea Urchin / Beetroot juice 19€
- KING CRAB & OSCIETRE CAVIAR**
Country's Green Asparagus / Celeriac / Ginger / Lemon / cold spicy Crustacean's Sauce 24€
- CARABINEROS PRAWNS TAILS FROM ALGARVE COAST**
Quinoa / Broccoletti / Mint / Grapefruit / Salicornia / Mango dressing 25€
- GREEN ASPARAGUS WITH COMTÉ' CHEESE & TRUFFLE BECHAMEL**
Guijuelo' Bellota Ham / Xéres 'vinaigrette' with Mustard seeds / rocket / Nut oil 22€
(Served with **Pan fried Duck Foie Gras with Timut Pepper** : supplément + 12€)



- WILD FRESH COD FISH POACHED WITH SEAWEED BUTTER**
Lardo di Colonnata / Greens Vegetables / Mild Garlic & Herbs cream / mashed Potatoes with Chives 32€
- GRILLED TURBOT**
Sardinian Fregola Pasta / Burrata cheese / Artichoke / Fennel / Caviar / Lemon Thyme sauce 32€
- JOHN DORY FILET**
Risotto with Aubergine & Rocket pesto / Asparagus with Hazelnuts / Celery sauce / Kaffir Lime 35€
- HALF BLUE LOBSTER LIGHTLY SMOKED & ROASTED IN JOSPER® CHARCOAL OVEN**
Mashed potatoes with shallots / Seasonal fresh Vegetables / Armorican Sauce 45€
- FARM POULTRY STUFFED WITH DUCK FOIE GRAS**
Slowly roasted / Green Peas puree / small Vegetables / Roasting Juice & Truffle 29€
- RACK OF ORGANIC LAMB FROM ALENTEJO**
Braised Shoulder with Chorizo crust / Vegetables / Black Garlic / Lemon & Mint flavour Juice 30€
- 'GALICIAN BLOND' BEEF :**
- **TOURNEDOS' FILET**
Chanterelles / Gnocchis / Asparagus / sweet-sour Shallots / Seaweed Gremolata / Touriga sauce 36€
 - **DRY AGED RIBEYE GRILLED IN THE JOSPER® OVER THE EMBERS PINE TREE**
Vegetables / Potatoes Gratin' with São Jorge cheese/ Gribiche sauce with Piquillos red Peppers *for 2 People* 72€



Menu EPICURE'

DESIGNED FOR THE WHOLE TABLE ONLY

76€ – Price per person - Couvert : 4.50€ - (Wine pairing 30€/pers.)



MISES EN BOUCHE'



KING CRAB & OSCIETRE CAVIAR

Country's Green Asparagus / Celériac / Ginger / Lemon / cold spicy Crustacean's Sauce

CRABE ROYAL ET CAVIAR OSCIÈTRE

Asperges vertes du Pays / Céleri / Gingembre / Citron / soupe glacée de Carapaces



JOHN DORY FILET

Risotto with Aubergine & Rocket pesto / Asparagus with Hazelnuts / Celery sauce / Kaffir Lime

SAINT-PIERRE EN AIGUILLETTE

Risotto à l'Aubergine et Pesto de Rocket / Asperges aux Noisettes / Lait de Céleri / Combava



ORGANIC RACK OF LAMB FROM ALENTEJO

Braised Shoulder with Chorizo crust / Vegetables / Black Garlic / Lemon & Mint flavour juice

CARRÉ D'AGNEAU BIO D'ALENTEJO RÔTI

Epaule confite en Croûte de Chorizo / Légumes / Ail Noir / Jus Menthe Épices / Citron confit



PRÉ-DESSERT



LEMON VACHERIN' with SORBET

Crumble / Lime / Vanilla cream sauce

PETIT VACHERIN CITRON ET SON SORBET

Sur un sablé breton / Citron vert / Crème Anglaise Vanille

or

OPUS' CAKE OF CHOCOLATE FROM SANTO DOMINGO

Warm / soft Pear heart / Cinnamon cream / Raspberry / Almond milk ice-cream

OPUS' TIÈDE AU CHOCOLAT DE SAINT-DOMINGUE

Cœur de Poire / crème légère à la Cannelle / Framboise / Lait d'Amande glacé



PETITS FOURS'



Menu SIGNATURE'

DESIGNED FOR THE WHOLE TABLE ONLY

Surprise of 6 courses Tasting Menu, inspired and according Seasonal products

96€ Price per person - Couvert : 4.50€

(Wine pairing 42€/pers.)



Please let us know if you have any food allergies

No dish, food or drink, including the couvert, may be charged if not requested or consumed by the customer
All prices are inclusive 13% VAT - We have a complaints book

LES DESSERTS



SELECTION OF FRENCH & PORTUGUESE CHEESES

Lettuce heart with fresh herbs / Cherries' jam / Toast of dry fruit's bread

SÉLECTION DE FROMAGES FRANÇAIS & PORTUGAIS

Laitue salade aux Herbes / Confiture de cerises au Porto / Pain rôti aux fruits secs

15€

✦ QUINTA SANTA EUFÊMIA *Porto Vintage 2008 – Parada do Bispo Douro - 10.50€ / glass*



OPUS' CAKE OF CHOCOLATE FROM SANTO DOMINGO

Warm / soft Pear heart / Cinnamon cream / Red Berries fruits / Almond milk ice-cream

OPUS' TIÈDE AU CHOCOLAT DE SAINT-DOMINGUE

Cœur de Poire / crème légère à la Cannelle / Fruits Rouges / Lait d'Amande glacé

15€

✦ H.M. BORGES *1998 Colheita Harvest Malmsey – Madeira - 10.50€ / glass*



LEMON VACHERIN' With SORBET

Crumble / Lime / Vanilla cream sauce

PETIT VACHERIN CITRON ET SON SORBET

Sur un sablé breton / Citron vert / Crème Anglaise Vanille

13€

✦ SECRET SPOT *Casco VII Moscatel 40 years– Douro - 16.00€ / glass*



PROFITEROLES' CASA VELHA - HAZELNUT PRALINÉ CREAM

Algarvian Raspberries / Bitter Chocolate sauce

PROFITEROLES CASA VELHA - CRÈME AU PRALINÉ NOISETTES

Sauce Chocolat Extra Bitter / Framboises d'Algarve / Glace Vanille de Bourbon

14€

✦ ROBERT R. REYNOLDS – *Alicante Bouschet Harvested 2005 – Alentejo - 14.00€ / glass*



THIN CARAMELIZED APPLE TART

Almond cream / Tatin Caramel juice / Serra' Rosemary honey Ice cream

FINE TARTE AUX POMMES CARAMELISÉES

Crème d'Amande / Caramel Tatin / Glace au Miel de Romarin

14€

✦ SOUSA LOPES *Petit Maseng 2011 – Douro, Vila Nova Famalicão - 9,50€ / glass*



HOMEMADE SORBETS & ICE-CREAMS – Seasonal Redberries & Praline

SORBETS ET GLACES CASA VELHA – Fruits rouges de Saison – Croquant Pralines

13€

✦ TAYLOR'S *20 years Old Tawny – Porto - 9,00€ / glass*

