



EPICURE MENU

DESIGNED FOR THE WHOLE TABLE ONLY

FOIE GRAS

Dry Fruits | Porto Wine Jelly | Kumquat | Apricot Jam

OR

CURED SALMON 12H

Fennel Salad | Citrus | Fennel Confit | Salmon Roe | Avocado | Wild Mustard Fermented

SEMI-CURED CODFISH

Portuguese Chorizo | Chickpea Puree with Vinegar | Kale Cabbage
Baby Turnips | Parsley Sauce

ALGARVIAN LAMB "CHURRA"

Lamb | Artichoke | Shallots Creamy | Algarvian Bean Salad | Bean Puree
Fermented Figs | Lemon | Black Garlic | Thyme Sauce

"ABADE DE PRISCOS" PUDDING

Salted Caramel | Grapefruit | Sun-Fruits Sorbet

OR

SELECTION OF PORTUGUESE CHEESES

Monte da Vinha | São Jorge 30 Months DOP
Serra da Estrela DOP | Terrincho Velho DOP

All prices in euros (€). VAT included at legal rates. No dish, food or drink including the couvert, can be charged if not requested by the customer or if not consumed. We have a complaints book.

Price per person	95
Wine pairing per person	50
Couvert	5.50



TASTING MENU

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OYSTER "Moinho dos Ilhéus"

Oyster | Atlantic Shrimp | Codium "Green Seaweed" | Sea-Plankton | Crème Fraîche

AZORES TUNA "Lírio"

Slush of Gazpacho | Galician Lemon | Pink Tomato | Fermented Cucumber | Oregano

BLUE LOBSTER RICE

Alcácer do Sal Rice | Seaweeds | Caviar | Nepeta Sauce

TURBOT

Bivalves Xerém | Creamy Cockle Sauce

FROM OUR FARM

Sweet Potato | Eggplant | Zucchini | Baby Corn | Pennyroyal
Olives | Roasted Peppers Sauce

RUBIA GALEGA MATURED TENDERLOIN

Cecina Purée | Vegetables from QFarm | Summer Truffle | Levístico Sauce

YUZU WITH WATERMELON AND FINE HERBS

PEACH

"São Brás" Yogurt | Grilled Peach | Raspberries Sorbet

Price per person
Wine pairing per person
Couvert

115
75
5.50