

DESSERTS



PEACH AND BERRIES CRÉMEUX

Crispy almond, caramelised peach crèmeux, fresh berries

11.00

Recommended wine:

Moscatel Roxo Horácio Simões

10.00

CHERRIES AND PISTACHIO

Choux pastry cake, pistachio crèmeux, fresh cherry compote

13.00

Recommended wine:

Porto Quinta Santa Eufemia 20 Years

13.00

CHOCOLATE AND MATCHA ^(GF)

Chocolate sponge cake, salted caramel, matcha ice cream

12.00

Recommended wine:

Madeira Cossart Gordon 10 Years

13.00



CHEESE SELECTION

Selection of manchego, roquefort and chèvre, pumpkin jam, crackers and grapes

15.00

Recommended wine:

Porto Quinta Santa Eufemia LBV

11.00

RHUBARB PANNA COTA ^(VG)

Rhubarb compote and ginger crumble

10.00

Recommended wine:

Ribeiro Santo Sono de Vindima

9.00

EXOTIC FRUIT PAVLOVA

Crisp and soft meringue, tropical fruits and piña colada sorbet

12.00

Recommended wine:

Quinta Prelada Late Harvest

10.00



HOMEMADE ICE CREAM

Homemade ice cream, by the scoop.

Served with almond, lime and Flor de Sal crumble

4.50 (per scoop)

Flavours

Ice Cream:

Tahitian Vanilla

66% Caribbean Chocolate

Strawberry

Caramel

Pistachio

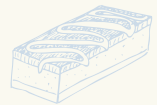
Sorbet:

Yuzu

Watermelon & Fennel

Banana

Blueberry & Cassis



VG - Vegan | GF - Gluten Free

If you have a food allergy please ask our staff about the ingredients in each dish. 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.

11.07.2025

