

DA-ÉPOCA



- ENTRADAS -

tarte tatin de pêra,
NOZES, LIMA E QUEIJO AZUL
// 11,00 €

ravioli de cogumelos
E FOIE GRAS
// 11,50 €

creme de abóbora
COM CASTANHAS
// 7,00 €

- PRATO PRINCIPAL -

filete de robalo
COM MANTEIGA DE CRUSTÁCEOS, GNOCCHI DE MIGAS DE TOMATE,
CREME DE BRÓCOLOS COM CARIL
// 22,50 €

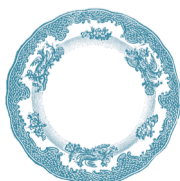
risoto de camarão com pesto,
CHOCO E TOMATE CONFITADO
// 22,50 €

lombo de veado grand veneur,
MASSA SPAETZLE, COUVE LOMBARDA E COGUMELOS GIROLLES
// 25,50 €

- SOBREMESAS -

pudim de castanhas com vinho do porto
// 7,00 €

cheesecake com pêra e especiarias
// 7,00 €



OF THE SEASON



- STARTERS -

pear tarte tatin,
WALNUTS, LIME AND BLUE CHEESE
// 11,00 €

mushroom and foie gras ravioli
// 11,50 €

pumpkin cream with chestnuts
// 11,50 €

- MAIN COURSE -

sea bass fillet
WITH CRUSTACEAN BUTTER, TOMATO GNOCCHI,
BROCCOLI CREAM WITH CURRY
// 22,50 €

pesto risotto with shrimp,
CUTTLEFISH AND TOMATO CONFIT
// 22,50 €

venison grand veneur,
SPÄTZLE PASTA, SAVOY CABBAGE
AND GIROLLES MUSHROOMS
// 25,50 €

- DESSERTS -

chestnut pudding with port wine
// 7,00 €

cheesecake with pear and spices
// 7,00 €

