



GRANDE
ESCOLHA

Message from our Chef

We are not a gourmet restaurant.

Our concept is based in good and quality food. Our type of cuisine is unique and with personality.

It is our way!

Enjoy the experience with no labels.

Thank you.

A handwritten signature in grey ink, appearing to read 'Rui Fernandes'.

Rui Fernandes



TABLE SETTING

Olive oil and balsamic vinegar,
herb butter, goat butter
Bread

3.50 €

STARTERS

Mushroom cream soup
with partridge ravioli and truffle oil
Portuguese stew pies

9.00 €

Soft-shelled crabs in tempura, miso and algae
Scallops, peas and Iberian cured ham
Foie gras, figs and Moscatel liquor

12.00 €


MAIN DISHES

Skate fish with garlic sauce and winter vegetables
Grilled octopus, caponata and sweet potato
Codfish with corn bread crumble
and black-eyed peas

20.00 €

Venison, berries chutney and quinoa
Duck magret with Rocha pear and
rocket risotto, and foie gras
40-day matured beef

26.00 €

 vegetarian

If you need any information about the allergens please ask our staff before ordering. No dish, food product or beverage, including the couvert, can be billed if it was not requested by the customer, or if the customer does not use it.

VAT Included
From 7.00 pm to 10.00 pm

