



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.**

Rui Fernandes

## MENUS DE DEGUSTAÇÃO

DEGUSTATION MENU





## EXPRESSION

4 degustation moments

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

Oysters with ponzu sauce and wakame

Grilled octopus, caponata and sweet potato

Duck magret, risotto with Rocha pear,  
arugula & foie gras

Valrhona chocolate 70%

35 € per person

## MEMORY

6 degustation moments

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

Oysters with ponzu sauce and wakame

Goat cheese cone with bitter cherry liqueur and cherries

Grilled turbot, algae and fideuà stew

Duck magret, risotto with Rocha pear,  
arugula and foie gras

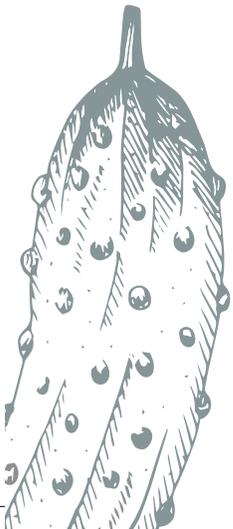
Azeitão cake & G'vine

Valrhona chocolate 70%

45 € per person

Wine pairing

10 € per person



## EXPRESSÃO

4 momentos degustativos

Pão, azeite e balsâmico,  
manteiga de ervas, manteiga de cabra

Ostras com molho ponzu e wakame

Polvo braseado, caponata e batata-doce

Magret de pato, risotto de pera rocha,  
rúcula e foie gras

Chocolate Valrhona 70%

35 € por pessoa

## MEMÓRIA

6 momentos degustativos

Pão, azeite e balsâmico,  
manteiga de ervas, manteiga de cabra

Ostras com molho ponzu e wakame

Corneto de queijo cabra e ginja com elas

Pregado na chapa, algas e fideuà de caldeirada

Magret de pato, risotto de pera rocha,  
rúcula e foie gras

Torta de azeitão & G'vine

Chocolate Valrhona 70%

45 € por pessoa

Degustação de vinhos

10 € por pessoa

