



GRANDE
ESCOLHA

MENUS DE DEGUSTAÇÃO

DEGUSTATION MENU





COUVERT · TABLE SETTING

Pão, azeite e balsâmico,
manteiga de ervas, manteiga de cabra
*Bread, olive oil and balsamic vinegar,
herb butter, goat butter*

3,50 €

ENTRADAS · STARTERS

Corneto de queijo de cabra e ginja com elas
Goat cheese cone with bitter cherry liqueur and cherries

8 €

Ostras com molho ponzo e wakame
Oysters with ponzu sauce and wakame

10 €

PRATO PRINCIPAL · MAIN DISHES

Polvo braseado, caponata e batata-doce
Grilled octopus, caponata and sweet potato

20 €

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

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

25 €

Pregado na chapa, algas e fideuà de caldeirada
Grilled turbot, algae and fideuà stew

25 €

SOBREMESAS · DESSERTS

Chocolate Valrhona 70%
Valrhona chocolate 70%

8 €

Torta de azeitão & G'vine
Azeitão cake & G'vine

8 €

VINHOS · WINES

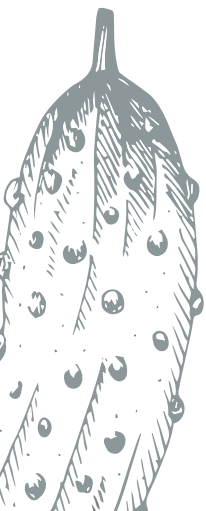
Degustação de vinhos
Wine tasting

10 €

Se precisar de informações sobre alérgenos por favor fale com o empregado antes de efectuar o seu pedido. Nenhum prato, produto alimentar ou bebida, incluindo o couvert, pode ser cobrado se não for solicitado pelo cliente ou por este for inutilizado. | IVA incluído

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

19h00 às 22h00 — From 7.00 pm to 10.00 pm



EXPRESSÃO · EXPRESSION

4 momentos degustativos · 4 degustation moments

Pão, azeite e balsâmico,
manteiga de ervas, manteiga de cabra
Bread, olive oil and balsamic vinegar, herb butter, goat butter

Ostras com molho ponzo e wakame
Oysters with ponzu sauce and wakame

Polvo braseado, caponata e batata-doce
Grilled octopus, caponata and sweet potato

Magret de pato, risotto de pera rocha, rúcula e foie gras
Duck magret, risotto with Rocha pear, arugula and foie gras

Chocolate Valrhona 70%
Valrhona chocolate 70%

35 € pp



MEMÓRIA · MEMORY

6 momentos degustativos · 6 degustation moments

Pão, azeite e balsâmico,
manteiga de ervas, manteiga de cabra
Bread, olive oil and balsamic vinegar, herb butter, goat butter

Ostras com molho ponzo e wakame
Oysters with ponzu sauce and wakame

Corneto de queijo cabra e ginja com elas
Goat cheese cone with bitter cherry liqueur and cherries

Pregado na chapa, algas e fideuà de caldeirada
Grilled turbot, algae and fideuà stew

Magret de pato, risotto de pera rocha, rúcula e foie gras
Duck magret, risotto with Rocha pear, arugula and foie gras

Torta de azeitão & G'vine
Azeitão cake & G'vine

Chocolate Valrhona 70%
Valrhona chocolate 70%

45 € pp



Degustação de vinhos | *Wine tasting*

10 € pp



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