



Wine & Dine

Amuse Bouche

Ostra crocante, abacate, gengibre e lima

Aperitivo

Tártaro de novilho, taco, gema fumada e cogumelo

Sopa

Cappuccino de chanterelle

Sorbet

Groselha-preta com laranja

Peixe

Risoto com tamboril, choco e salicórnia

Carne

Borrego, batata-doce, beringela e hortelã

Sobremesa

Pannacotta de café, bayleys e caramelo

98.00

Bebidas não incluídas

128.00

Pairing de vinhos incluído



Wine & Dine

Amuse Bouche

Crispy oyster, avocado, ginger and lime

Appetizer

Veal tartare, taco, smoked yolk and mushroom

Soup

Chanterelle mushroom cappuccino

Sorbet

Cassis with orange

Fish

Monkfish and cuttlefish risotto with samphire

Meat

Lamb, sweet potato, eggplant and mint

Dessert

Coffee panna cotta with Baileys and caramel

98.00

Beverages not Included

128.00

Wine pairing included