

## **SEASONAL MENU**

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Green beans | pink tomatoe

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Broad beens | dried migas | black garlic | mint

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Eggplant | artichoke | wild orange | hazelnut

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Celery | tapioca | kalamata | chestnuts

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Asparagus risotto | almond | São Jorge Cheese

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“Ras el hanout” | yogurt | raisins

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Chocolate São Tomé | anona | fig milk tree

**Menu 155€ per person**

**Option wine pairings 95€ per person**

**Portuguese cheese plate supplement 15€ per person**