

THE WHOLE TRIP

Of time

Eggplant | artichoke | wild orange | hazelnut

The autumn broad beans

Cuttlefish | broad beans | morcela | mint

The dive

Line fish | xérem | seaweed

Between here and there

Scarlet shrimp | cauliflower | curry | lemon caviar

With everything

Codfish | sames | chickpea

Rice and seafood

Rice | violet prawns | clams | whelks

Trás-os-montes's Cow

Gallegas's sirloin | chestnuts | jus

Coming from the east

"Ras el hanout" | yogurt | raisins

Autumn

Chocolate from São Tomé | anona | fig tree milk

The traditional

Morgado from algarve | pomelo | szechuan

Menu 220€ per person

Wine pairing, optional 135€ per person

Portuguese cheese plate supplement 15€ per person

THE JOURNEY OF FLAVOR

The autumn broad beans

Cuttlefish | broad beans | morcela | mint

The dive

Line fish | xérem | seaweed

Between here and there

Scarlet shrimp | cauliflower | curry | lemon caviar

Rice and seafood

Rice | violet prawns | clams | whelks

Trás-os-montes's Cow

Gallegas's sirloin | chestnuts | jus

Coming from the east

"Ras el hanout" | yogurt | raisins

Autumn

Chocolate from São Tomé | anona | fig tree milk

Menu 160€ per person

Wine pairing, optional 95€ per person

BETWEEN MOMENTS

The time

Eggplant | artichoke | wild orange | hazelnut

The autumn broad beans

Cuttlefish | broad beans | morcela | mint

With everything

Codfish | sames | chickpea

Rice and seafood

Rice | violet prawns | clams | whelks

The traditional

Morgado from algarve | pomelo | szechuan

Wine pairing, optional 80€ per person

Menu 135€ per person

Chefe Luís Brito
Sommelier Cláudia Abrantes

In case of any food intolerance, please do not hesitate to inform a member of our team.

IVA included at the legal rate in force/available Complaints book law nº10/2015 of 16 January