



14 de February



VALENTINE'S DAY

COUVERT

Homemade rosemary brioche . monterosa olive oil & port wine "flor de sal" butter . oyster tempura . ginger mayonnaise

Landcraft . Loureiro . Bairrada . 2022 . 7€

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STARTERS

Tuna tartare . radish . spicy mango & basil mousse . grilled fennel

Ambar . Aparte . Moscatel de Setubal, Arinto . Setubal/Lisboa . 2021 . 12€

or

Roasted butternut squash . yogurt sauce . pistachio pesto . spinach . fresh goat cheese

Palpite . Reserva . Arinto, Alicante, Field Blend . Alentejo . 2021 . 8€

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MAINS

Grouper . cockle . braised chard . roasted celeriac purée . coriander sauce . samphire

Verdelho Original . IG Açores . 2021 . 12€

or

Duck breast . crispy polenta . roasted garlic cream . caramelized carrots . red fruits & honey jus

Casal Santa Maria . Pinot Noir . Lisboa . 2020 . 10€

or

Portobello mushroom . celeriac cream . grilled asparagus . chimichurri sauce .

crispy chickpea . blueberry

Quinta de Ceis . Vinhas Velhas . Douro 2019 . 7€

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DESSERT

Raspberry entremet . yogurt & mint mousse . cacau biscuit . raspberry gel . cristallized rose petals

Petite Bulle . Casa Mãe . Brut Nature . Blanc de Blancs . Bairrada . 2022 . 9€

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PETIT FOUR

White chocolate & passion fruit truffle