

Chef's experience Menu

Sardine | Tomato | Coriander | Leaves

Mediterranean scarlet shrimp | Oysters | Cucumber | Squid | Corn

Langoustine | Cauliflower | Halophytic herbs | Caviar | Champagne

Hake | Avocado | Cress | Razor clam

Bairrada piglet | Egg | Mushrooms | Spinach | S. Jorge island cheese

Veal | Vegetal charcoal | Celery

Pigeon | Lentils | Eel | Foie gras

Algarvian orange | our pre dessert

Chocolate | White balsamic | Almond | Toffee

Peach | Nectarine | Basil | Petit Manseng

Mignardises

3 Dishes	Make your own selection	75€
4 Dishes	Langoustine Red mullet Veal Chocolate	100€
9 Dishes	Complete Menu	150€
•• Cheese	Nacional cheeses Two cheeses Compote Brioche	19€

3 Wines 45€

4 Wines 70€

7 Wines 100€

Note: All guests at the table must choose this menu.

The degustation menu is served on tables that have booking till 9h30 pm.

▲ There are vegetarian options (menu inclusive) at the discretion of our chef.