

## Chef's experience Menu

**Azores Amberjack** | Clam | Lettuce | Seaweeds

**Algarvian violet prawn** | Oysters | Cucumber | Squid | Corn

**Langoustine** | Cauliflower | Halophytic herbs | Caviar | Champagne

**Hake** | Celery | Avocado | Razor clam

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

**45 days matured veal** | Vegetal charcoal | Topinambor

**Pigeon** | Lentils | Eel | Foie gras

**Algarvian orange** | our pre dessert

**Chocolate** | White balsamic | Almond | Toffee

**Peach** | Basil | Ginger | Petit Manseng

### Mignardises

3 Dishes	Make your own selection	75€
4 Dishes	Langoustine   Hake   Veal   Chocolate	100€
9 Dishes	Complete Menu	150€
•• Cheese	<b>Nacional cheeses</b>   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.