

Chef's experience Menu

Algarvian mini tuna | Clam | Lettuce | Green apple

Algarvian scarlet shrimp | 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

Guinea fowl | Onions | Eggplant | Leek

Algarvian orange | our pre dessert

Chocolate | White balsamic | Almond | Toffee

Raspberry | Buttermilk | Beetroot | Vanilla

Mignardises

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

Wine Paring

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.