



Couvert

Pão FN, Broa, Presunto Ibérico, Manteiga de Ervas e Azeite C.E. (Para 2 Pessoas)

AS SOPAS E ENTRADAS

Requeijão da “Cachopas”, Gaspacho de Morango

Pasteis de Massa Tenra, Novilho Mertolenga

O Pato num Escabeche

Os Nossos Croquetes do Montado

Porco e o Pão Alentejano

Bacalhau, Cebola Assada e Folhas Tenras

Atum dos Açores, Maracujá e Batata Doce

Tábua de Presunto Ibérico

Tiborna de Lagostim

VEGETARIANOS

Creme de Espargos Branco, Seitan Macerado em Soja e Citrinos

Caril de Shiitakes e de Grão, Tofu Crocante

Da Lezíria o Arroz, Espargos e Spirulina

O PEIXE

Bacalhau, Falsa Miga de Azeitona e Caldo de Coentros

Salmonete no Fundo do Mar

Lírio dos Açores, Beterraba e o Tomate

Robalo e Lavagante da Costa Vicentina

A CARNE

Borrego, Ervilha, Paio de Porco Preto

Presa de Porco e Ameijoas com Miga de Tomate

Lombo de Novilho Mertolengo, Cogumelo Recheado com Foie Gras, Ovo Codorniz, Gratin de Batata e Trufa

DOCES

Fruta da Época

Pudim de Azeite e Mel, Laranja e Poejo

Maçã Verde, Iogurte e Funcho

Abacaxi, Lima e Hortelã

Pavlova com Morangos, Espumante e Lichia

Mascarpone, Frutos Vermelhos e Matcha

Chocolate S. Tomé, Framboesa e Pinhão

Pedra de Queijos do Alentejo



Couvert

FN Bread, Corn bread, Iberian Ham, Herb Butter and C.E. Olive Oil (For 2 People)

SOUPS AND STARTERS

“Cachopas” Cream Cheese, Strawberry Gazpacho

Mertolenga Veal in Tender Pastry

Duck in a Vinegar Marinade

Veal Croquettes

Pork Meat and Alentejo Bread

Codfish, Roasted Onions and Tender Leaves

Azores Tuna, Passion Fruit and Sweet Potato

Iberian Smoked Ham

Crayfish “Tiborna” (Toasted Bread)

VEGETARIAN

White Asparagus Cream, Macerated Seitan in Soy and Citrus Fruits

Chickpea and Shiitakes Mushrooms, crispy Tofu

Rice from the Lezírias Region, Asparagus and Spirulina

THE FISH

Codfish, Olive “Migas” and Coriander Broth

Red Mullet on the Seabed

Azores Amberjack Fish, Beetroot and Tomato

Sea Bass and Lobster from the Vicentine Coast

THE MEAT

Lamb, Peas, Black Pork Sausage

Pork Meat and Clams with Tomato “Migas”

Beef Tenderloin, Mushrooms Stuffed with Foie Gras, Quail Egg, Potato and Truffle Gratin

THE DESSERT

Season Fruit

Olive Oil and Honey, Orange and Pennyroyal Pudding

Green Apple, Yogurt and Fennel

Pineapple, Lime and Mint

Pavlova with Strawberries, Sparkling wine and Lychee

Mascarpone, Red Fruits and Matcha

S. Tomé Chocolate, Raspberry and Pine Nut

Selection of Alentejo Cheeses