



## **CHEF ALBANO LOURENÇO DEGUSTATION**

### **FOIE GRAS**

Quail, Chocolate and Strawberries in Balsamic

### **SCALLOP**

Mushroom Risotto, Chives and "Pata Negra" Cured Ham

### **SHRIMP / HAKE**

Ravioli and Carbonara Sauce

### **SEA BASS**

Red Shrimp "Xerém", Salmon Roe and Champagne Sauce

### **SUCKLING PIG**

Potato "Cabidela" and Almond Sauce

### **OUR CHEESES**

### **ORANGE**

Carrot and "Licor Beirão" Granite

Petit Fours

*To maximize your Degustation experience, this menu is for the enjoyment of the entire table only*

## **THE WINE PARING**

Six different wines recommended by our Sommelier



## **VISTAS DEGUSTATION**

### **TUNA**

Fennel, Vanilla, Wasabi Ice Cream and Pineapple Vinaigrette

### **CODFISH**

Cream of Celery and Coriander

### **BLACK ANGUS**

Caramelized Onion, Vegetables, Violet Potatoes and Port Wine Sauce

### **CHOCOLATE**

It's Symphony and Lime

Petit Fours

*To maximize your Degustation experience, this menu is for the enjoyment of the entire table only*

## **THE WINE PARING**

Five different wines recommended by our Sommelier



## **MENU À LA CARTE**

### **STARTERS**

Foie Gras, Quail, Chocolate and Strawberries in Balsamic  
Shrimp Salad, Olives and Smoked Pepper Mayonnaise  
Tuna Salad, Fennel, Vanilla, Wasabi Ice Cream and Pineapple Vinaigrette  
Hake and Shrimp Ravioli with Carbonara Sauce  
Scallop, Mushroom Risotto, Chives and "Pata Negra" Cured Ham  
Cream of Celery with Codfish and Coriander

### **FROM THE SEA**

Turbot, Sweet Potato, Cabbage Sprouts and Curry Sauce  
Sea Bass, Red Shrimp "Xerém", Salmon Roe and Champagne Sauce

### **FROM THE FARM**

Black Angus, Caramelized Onion, Vegetables,  
Violet Potatoes and Port Wine Sauce  
Suckling Pig, Potato "Cabidela" and Almond Sauce



## DESSERTS

### Our Cheeses

Orange, Carrot and "Licor Beirão" Granite

Chocolate Symphony and Lime

Milk Custard, Pistachio and Raspberry Sorbet