





# À LA CARTE





## **BREAD SERVICE**

Butters · Extra virgen olive oil

5€

# **STARTERS**

# CHEF'S GARDEN

Green tomato · Baby vegetables & shoots · Camomile

22€

## **SCARLET SHRIMP**

Avocado · "Coral" · Kalamansi Fruit

27€

# DUCK

Foie-Gras · Beetroot · Apple

27 €

# MAIN COURSES

## TURBOT

Shrimp from the Algarve region · Celery · Smoked sauce

39€

# COCK-FISH

Grooved Razor · Corn · Seaweed Vinaigrette

36€

# **LAMB**

Peas · Eggplant · Yogurt

39€

# "BARROSÃ" VEAL

 $\label{eq:Artichoke of French garlic of Fermented mushroom} Artichoke \cdot \text{French garlic} \cdot \text{Fermented mushroom}$ 

36 €







# **DESSERTS**

# TOMATO

Gin & Tónic · Lime Caviar · Basil 17€

## **CHOCOLAT**

Chocolate from Brazil · Salt flower · Extra virgin olive oil "Quinta da Romaneira"

16€

## **GREEN APPLE**

Smoked cucumber · Buttermilk · Shiso 15€

#### VAT included

If you need any information about allergens, please ask our staff.

No courses, foodstuffs or beverages, including starters/appetizers, may be charged unless they are requested by the custumer or rendered useless by the latter.

#### Complains book available

## Dress code/smart casual



Mobile phones, smartphones and tablets authorized but without volume

Restaurant service from 7.00pm to 10.00pm



