# TASTING MENU

#### BRAISED SCALLOPS

Pippin apple, cauliflower, vanilla, black pork lard and salicornia

## QUAIL IN VINAIGRETTE

Egg, Bela-luz thyme brioche, raspberry, beetroot and sweet potato

#### BRAISED SEABASS

Quinoa, Lemon, green peas, hazelnut and smoked tomato

BLACK PORK TENDERLOIN WITH LEMON VERBENA

Vitellote potatoes, braised shallots, pickled mushrooms and Xerez sauce

# S. BRÁS YOGURT PARFAIT

Chocolate Financier and "Rocha" pear

# ORANGE CREAM

Merengue and lemongrass

#### 85 per person Wine Pairing 50 per person

# **STARTERS**

#### QUAIL IN VINAIGRETTE

Egg, Bela-luz thyme brioche, raspberry, beetroot and sweet potato

16

#### MONCHIQUE HAM

Fig chutney, lemon and bitter almond gelatin, crunchy pumpkin seeds and smoked cottage cheese

18

#### BRAISED SCALLOPS

Pippin apple, cauliflower, vanilla, black pork lard and salicornia

24

# CHESTNUTS VELUTÉ

Roasted pumpkin ravioli and Azores DOP cheese arphi

# MAIN COURSES

# FROM THE SEA...

## TUNA LOIN

# Sweet potato gnochis, passion fruit, leek and purple onion escabeche with spices

32

# MONKFISH IN "CALDEIRADA" SAUCE

Liver, turnip, saffron, geometry of potatoes and "Ribeira" mint

30

BRAISED SEABASS

Quinoa, Lemon, green peas, hazelnut and smoked tomato

34

# FROM THE COUNTRYSIDE ...

"ARROZ DE PATO"

# Stained magret of Duck, krispy rice and orange

29

## ROASTED LAMB LOIN

Parsnip, asparagus, carrot, dehydrated yogurt and Madeira Wine sauce

33

#### BLACK PORK TENDERLOIN WITH LEMON VERBENA

Vitellote potatoes, braised shallots, pickled mushrooms and Xerez sauce

29

TRUFFLED PEAS RAVIOLI

Tomato, spices and coriander V

23

# DESSERTS

#### PASTEL DE NATA

#### Crispy pastry, coffee and cinnamon

10

#### TEXTURES OF RASPBERRY

Chocolate, cheese cream, lemon and crispy cookie

11

#### MADAGASCAR CHOCOLATE

Hazelnut, white chocolate ice-cream and flexi-ganache

12

# S. BRÁS YOGURT PARFAIT

#### Chocolate Financier and "Rocha" pear

10

#### DOP CHEESE SELECTION

#### Toastes, tomato jam and dry fruits

18

All prices in Euros (€) VAT Included at legal rate. Complaint book available No course, food or drink, including couvert, may be charged if not requested by the customer or if unutilized