

WONDERFUL WEEK

Almoço | Lunch



ENTRADAS | STARTERS

Crème de ervilhas, crocante de presunto, mousse de requeijão
Chickpea cream, crunchy smoked ham, curd cheese mousse

Salada Caesar frango
Chicken Caesar salad



Couscus com legumes grelhados
Couscous with braised vegetables



Choco frito com molho tártaro
Cuttlefish with tartar sauce

Carpaccio de polvo, pimento confitado, rúcula
Octopus carpaccio, indian pepper confit, rocket leaves



PRATO PRINCIPAL | MAIN COURSE

Dourada braseada, esmagada de batata, tomate seco, manjeriçao
Braised golden bream, mashed potato, dried sun tomato



Entrecôte, mandioca frita, especiarias, legumes grelhados
Veal entrecôte, fried cassava, spices, grilled vegetables



Risotto de espargos e queijo chèvre
Asparagus risotto and chèvre cheese



Linguine com tinta de choco e frutos do mar
Linguini with cuttlefish ink and seafood

Quinoa com legumes e salada tropical
Quinoa with vegetables and tropical salad



Desfrute das nossas sobremesas
Indulgence our sweets



Pratos sem glúten
Gluten free dishes



Pratos sem lactose
Lactose free dishes



Pratos vegetarianos
Vegetarian dishes



Pratos vegan
Vegan dishes

Open Flavours

Entrada | Sopa + Prato principal + Sobremesa
Starter or Soup + Main Course + Dessert

Água Inspira & Café Gourmand
Inspira water + Gourmand coffee

€16

Taste Menu

Entrada + Prato Principal
Starter + Main Course

Água Inspira & Café Gourmand
Inspira water + Gourmand coffee

€14

Farm To Table

Prato Principal + Sobremesa
Main Course + Dessert

Água Inspira & Café Gourmand
Inspira water + Gourmand coffee

€13

ARTEFACTO BRANCO | ALENTEJO

Antao Vaz | Arinto | Roupeiro

RUBRICA TINTO | ALENTEJO

Alicante Bouschet | Touriga Nacional | Petit Verdot | Syrah Aragonéz

Wine pairing

Artefacto

€2,5 Copo | **Glass**
€22 Garrafa | **Bottle**

Rubrica

€4 Copo | **Glass**
€35 Garrafa | **Bottle**