

# DEGUSTATION MENU

€40

HOMEMADE FOCCACIA, OLIVES, AUBERGINE CAVIAR  
CAMELIZED ONION SOUP, BREAD GRATIN WITH CHEESE AND CHIVES  
ATLÂNTIC FISH MOQUECA WITH LIME RICE, SPICES AND DRIED FRUIT  
ORGANIC EGG WITH TEXTURES OF CARROTS, MUSHROOMS, ASPARAGUS AND BREAD  
CHOCOLAT MOUSSE 98% S. TOMÉ WITH OLIVE OIL FROM TÁS-OS-MONTES AND SALT

## TAPAS | TO START

CROQUETTE (3UNI)	€6,5	SEASONAL SALAD	€6,8
TUNA PICA PAU	€8,5	VEGETABLE CREAM	€5
SALMON ATLANTIC TARTER	€14	SMOKED SAUSAGE SELECTION	€14
CHEESE SELECTION	€14	CAMELIZED ONION SOUP	€6,5

## DISHES WITH CONSISTENCY

ATLÂNTIC FISH MOQUECA	€17
COD CONFIT	€16
PORK CHEEK	€18
"MARRARE" STEAK	€20
RABBIT STEW	€14

## VEGETARIAN

ORGANIC EGG	€15
GRAIN MOQUECA	€15

## DAINTIES

CHOCOLATE MOUSSE	€6,50
LIME PIE	€8,00
CRÈME BRULÉ	€6,50