



VALENTINE'S

Convect

Manteiga com flor de sal | Manteiga de ervas
Butter with fleur de sel | Herb butter

Menu

Vieiras com puré de cenoura e gengibre
Scallops with carrot and ginger purée

Salmão com legumes assados
Salmon with roasted vegetables

Ou|Or

Pato com puré de Topinambur
Duck with Topinambur purée

Soufflé de maracujá com gelado de
morango e manjeriço
*Passion fruit soufflé with strawberry
and basil ice cream*

Petifour

35€ p.p.
Bebidas não incluídas
Beverages not included

Valentine's

Menu Degustação | Tasting Menu

Convect

Manteiga com flor de sal | Manteiga de ervas
Mousse de foie-gras
Butter with fleur de sel | Herb butter | Foie-gras mousse

Menu

Vieiras com puré de cenoura e gengibre
Scallops with carrot and ginger purée

Creme de espargos brancos
White asparagus cream soup

Linguado recheado com amêndoas e citrinos
Sole with almonds and citrus fruit

Sorbet de framboesa e Yuzu com espumante
Raspberry and Yuzu sorbet with sparkling wine

Lombinho de vitela de leite
com legumes biológicos
Tenderloin of veal with organic vegetables

Soufflé de maracujá com gelado
de morango e manjeriço
Passion fruit soufflé with strawberry and basil ice cream

Petifour

75€ p.p

Bebidas não incluídas
Beverages not included