

STARTERS

- 2 Uruguayan Pasties**
10,5€
Beef Empanadas, truffle oil & ginger
- Cheese Empanadas, onion confit & roasted pumpkin cream
- Scallops by Gourmet 2017
Pan-seared, with cauliflower puree & curry oil
17€
- Sautéed Gambas, with garlic, brandy & herbs
22,5€
- Watermelon, feta & sesame seed salad
10,5€

- Duck breast, sweet potato puree, Granola & Port Glaze
15,5€
- Beef carpaccio, walnut, asparagus & apple, parmesan crisp
15€
- Pressed pork belly, brioche, potato crisp & apple
14,5€
- Oxtail croquettes, porcini cream & chestnut marmalade
14€
- Pan seared Salmon ginger blinis & tomato tartare
16,5€
- COUVERT | per person
3,5€

- Eclairs of goat cheese, tomato chutney & honey sabayon
10,5€
- Cured mackerel 'Mille Feuille' lemon confit, champagne mousse & asparagus
12,5€
- Beetroot, grape & blue cheese
9,5€
- Seafood Bisque, finished with Cognac & puff pastry crust
15,5€
- Scallop tartare, carrots Algarvia, almond jelly
18,5€

MAIN COURSE

- Hake Fillet, Textures of leek & Sea foam
25€
- Cod fillet, creamed shallots, tarragon butter, tapenade, poached egg.
26,5€

- Sea bass, potato Anna, fennel selection, orange gel
29,5€
- Duck leg confit, potato Anna, carrot & pear textures
25€
- En Crusted Loin of Lamb, Duxelles, truffle oil & pumpkin
34€

- Chicken Breast filled with asparagus & dried tomato, with a chestnut sauce
22€
- Fillet steak, braised polenta cauliflower, bourguignon sauce
32,5€

FROM THE GRILL

Rack of Lamb
29,5€

Fillet Steak
200gr - **25,5€**
300gr - **32,5€**

Ribeye 300gr
25,5€

Sirloin 300gr
26,5€

Surf'n' Turf
200gr Fillet served with gambas
38,5€

SAUCES

Chimichurri

Pepper

Mustard

4€
Bearnaise

Mushroom

Red Wine

VEGETARIAN

Seitan loaf, tomato sauce & parmesan
18,5€

Gnocchi, finished with pumpkin & almonds
16€

Asparagus & Porcini Risotto
17,50€

SIDE DISHES

Gaufrette Potatoes
3,5€

Chips with parmesan
4€

Green Beans
4,5€

Leaf salad
3,5€

Broad bean puree
4€

Sauteed onions
4€

Potato Anna with truffle oil
4€

Deep fried goat cheese sticks
4,5€

Confit fresh vegetables
5€

Sauteed broccoli with almonds
4€

Mushroom cappuccino
6€

Glazed Sweet potato, with flaked almond
4,5€

No drink can be charged if not requested by the customer and is returned untouched. A complaint book is held at our reception. Prices include VAT at legal rate. Please ask your waiter if you would like to see our allergen menu.