



MENU

COUVERT

Varieties of our bread, butters,
olive oil, Daily Appetizer 10€

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Variedades dos nossos pães /
manteigas, azeite, Petisco diário 10€

STARTERS

Ham <small>Joselito - Olive Grissini with fresh tomato paste</small>	34€
Ham <small>Maldonado - 50g</small>	28€
Lobster Caesar	45€
Oysters Natural / Dutch / Caviar	
3 units	15€
6 units	30€
12 units	60€
Beluga Caviar 50g	320€
Oscietra Caviar 50g <small>Blinis / Creme Fraiche, / Chives / Egg White / Egg Yolk</small>	180€
Brioche with King Crab	25€
Truffled Beef Tartare	24€
Tuna Tartare <small>Lime, passion fruit and chive pickle</small>	27€
Fine Herb Salad <small>With Asparagus, Red Fruits, Cashew Nut, Apricots, and Orange Vinaigrette</small>	18.5€

ENTRADAS

Presunto <small>Joselito - Grissinis de Azeitona e Pasta de Tomate fresco - 50g</small>	34€
Presunto <small>(Maldonado) 50g</small>	28€
César de Lagosta	45€
Ostras Natural / Holandês / Caviar	
3 uni	15€
6 uni	30€
12 uni	60€
Caviar Beluga 50g	320€
Caviar Oscietra 50g <small>Blinis / Creme Fraiche, / Cebolinho/ Clara /Gema</small>	180€
Brioche de Caranguejo Real	35€
Bife Tártaro Trufado	24€
Tártaro de Atum <small>Lima, Maracuja e pickle de cebolinha</small>	27€
Salada Ervas Finas <small>Com Espargos, Frutos Vermelhos, Cajus e Alperces e Vinagrete de Laranja</small>	18.5€



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HOT DISHES

Spider Crab Soup croutons	22€
Garlic Shrimp	23€
Garlic Scarlet Shrimp	65€
Clams Bulhão Pato	35€
Cockle Rissole (2 uni.)	12€
Ham with Asparagus Gratin with Hollandaise Sauce	21€
Pork Cheek Croquette (3 uni.) Truffled Old Mustard Sauce	12€
Fish Chips / French Fries / Garlic Mayonnaise	21€

QUENTES

Sopa Santola Crotões	22€
Camarão ao Alho	23€
Carabineiro ao Alho	65€
Ameijoas Bulhão Pato	35€
Rissol de Berbigão (2 uni.)	12€
Presunto com Espargos Gratinados com Molho Holandês	21€
Croquete Bochecha de Porco (3 uni.,) Molho Mostarda Antiga Trufada	12€
Fish Chips / Batata Frita / Maionese Alho	21€

FISH / SEAFOOD

European Lobster / Grilled Lobster	230€/kg
Fresh fish (Two daily options) Mashed potatoes with coriander and variety of vegetables	55€
Grilled Octopus With Garlic and Olive Oil with Potatoes and Coriander Onions	47€
Turbot with Clams and Bread Soup	52€
Fish Rice with Shrimp from the Coast	39€

PEIXE / MARISCO

Lavagante / Lagosta Grelhada	230€/kg
Peixe Fresco (Duas opções diárias) Puré de batata com coentros e variedade de legumes	55€
Polvo à Lagareiro Com Batata e Cebolada de Coentros	47€
Pregado com Ameijoas e Açorda	52€
Arroz Peixe com Gamba da Costa	39€



MENU

MEAT

Lamb Rack	55€
Ribeye	58€
Wagyu truffle, Topinambur Mourilles Jus	72€
Sirloin Steak	
Portuguese Steak	55€
Rossini	61€
European Lobster	90€
Alentejo Style Pork	
Potato, Pork Feathers, Clams, Pickles, Olives, Coriander	45€

CARNE

Carre de Borrego	55€
Ribeye	58€
Wagyu Truffle, Topinambur Mourilles Jus	72€
Bife do Lombo	
Bife à Portuguesa	55€
Rossini	61€
Lavagante	90€
Carne Alentejana	
Batata, Plumas de Porco, Ameijoas, Pickles, Azeitonas, Coêntros	45€

SIDE DISHES

Mixed Salad with Fine Herbs	7.5€
Algarve Tomato Salad	7.5€
French Fries	9€
Truffled Mashed Potatoes	15€
Bimis / Grilled Asparagus / Cherry Tomatoes	9€
Mushrooms à Bulhão Pato	10€
Cockle Xerém	18€

GUARNIÇÕES

Salada Mista com Ervas Finas	7.5€
Salada de Tomate Algarvia	7.5€
Batata Frita	9€
Purê de Batata Trufado	15€
Bimis / Espargos Grelhados / Cherry	9€
Cogumelos há Bulhão Pato	10€
Xerem de Berbigão	18€



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TO SHARE

Lobster rice	125€
Authentic Cataplana with Mint from the River	130€
Scarlet Shrimp Carabineiro, Variety of Fish, Clams	
Lamb Leg	72€
Oven Rice and Sautéed Turnip Greens	

PARA PARTILHAR

Arroz Lavagante	125€
Cataplana Authentic de Hortelã da Ribeira	130€
Carabineiro, Variedade de Peixes, Ameijoas	
Perna de borrego	72€
Arroz de Forno e Grelos Salteados	

SAUCES

Hollandaise
Mourilles Jus
Pepper Jus
Garlic Butter
Chimichurri

MOLHOS

Holandês
Jus Mourilles
Jus Pimentas
Manteiga de Alho
Chimichurri

VEGETARIAN

Vichyssoise Soup	12€
"Peixinhos da Horta"	15€
Tempura Green Beans with Lemon and Garlic Mayonnaise	
Celery Ravioli	26€
With Creamy Horseradish and Pine Nuts	

VEGETARIANO

Sopa Vichyssoise	12€
"Peixinhos da Horta"	15€
Com Maionese de Limão e Alho	
Ravioli de Aipo	26€
Com Cremoso de Rabano Picante e Pinhão	



MENU

DESSERT

Crepe Suzette Authentic	600€
Accompanied with 5cl of Rémy Martin Louis XIII cognac	
Crepe Suzette	48€
Authentic Custard Mille-Feuille	16€
With Coffee Ice Cream	
Almond Tart	14.5€
With Ricotta Mousse, Orange Ice Cream and Pennyroyal Ice Cream	
Chocolate soufflé	23€
With White Chocolate Ice Cream	
Petit Fours	

SOBREMESAS

Crepe Suzette Authentic	600€
Acompanhado com 5cl de Cognac Rémy Martin Louis XIII	
Crepe Suzette	48€
Mil Folhas Authentic de Pastel de Nata	16€
Com Gelado de Café	
Tarte de Amêndoa	14.5€
Com Mousse de Requeijão e Gelado de Laranja e Poejo	
Soufle de Chocolate	23€
Com Gelado de Chocolate Branco	
Petit Fours	