



## **Menu Alentejo**

*From the Alentejo coast to the deep interior*

**Oysters of Sado and Leek,**  
*Grilled Leek, and Lemon Caviar*

**Coriander Feet**

*Roasted onion and acorn toast*

**Peas and Egg**

*Bio Egg 64°, Chorizo and Truffle Powder*

**Seaweed and Caviar**

*Seaweed Toast, Caviar "Rio Frio" and Kombu Dashi*

**Fish Of The Day**

*Seaweed, Seagrass, Cockles and Fennel*

**Wild Pigeon**

*Chocolate Sauce Capri100%, Brown Rice and Foie Gras*

**Lamb**

*Violet Potatoes, Hazelnuts and Broad Beans*

**Choice of Desserts**

*Village Orange / Chocolate, Hazelnuts, Roses and Gold / Plums and Pistachio*

Menu - €110.00

Pairing - €60.00

*Menu prepared by : Chef Pedro Mendes*

*Our dishes are subject to change according to the availability of certain fresh products  
VAT Included the Legal Rate*