

MENU GRAVURA

L'ENTRÉE/COUVERT

PATÊ DE SALMÃO FUMADO E TAPENADE DE TOMATE SECO COM PARMESÃO EM CONE ESTALADIÇO

SMOKED SALMON PATÊ AND DRIED TOMATO WITH PARMESAN IN A CRUCHY CONE

LES PLATS/MAIN COURSE

BACALHAU COM CROSTA DE MILHO, SALSA E AZEITONA PRETA, BATATA DE FORNO, DUO DE PIMENTOS E GRELOS DE NABO AO ALINHO

BREADED CODFISH SERVED WITH PARSLEY, BLACK OLIVES, BAKED POTATOES & A DUO OF PEPPERS AND RAPINI COOKED IN GARLIC

OU/OR

PERNA DE PATO CONFITADA COM PISTACHIO, PURÉ DE BATATA DOCE ROXA E Prensado de Legumes

DUCK LEG CONFIT SERVED WITH A PISTACHIO AND PURPLE SWEET POTATO PURÉE & PRESSED VEGETABLES

OU/OR

MOQUECA DE PALMITO COM COGUMELOS FRESCOS E CROCANTE DE PAPADAMS

TYPICAL BRAZILIAN STEW WITH FRESH MUSHROOMS, HEART OF PALM AND CRISPY PAPPADOMS

LES DESSERTS/DESSERT

CARPACCIO DE ABACAXI COM ESPECIARIAS

SPICED PINEAPPLE CARPACCIO

MOUSSE CHOCOLATE COM COCO

CHOCOLATE MOUSSE WITH COCONUT

VINHOS/WINES

ASRONAUTA SAUVIGNON BLANC,
ALENTEJO 1808, BEIRA INTERIOR VEGAN/BIO

ÁGUA/WATER + CAFÉ/COFFEE