



RESTAURANT AND WINE BAR

MENU

FLAVORS FROM FARM TO SEA MENU

59
per person

Organic beetroot salad, walnut oil, apple textures, our ricotta

Black scabbard fish meunière, homemade pickles, creamy tomato confit polenta and arugula

OR

Chicken supreme, Tagine sauce, orzotto and capers

Banana cheesecake, peanut with salted caramel, pitanga sorbet

WINE PAIRING
(3 Wines)

28,50
per person

TERROIR MENU 4 MOMENTS

79
per person

Tuna tataki, mango, coriander, avocado and wasabi purée

Mixed local fish, aged Acquerello risotto with turmeric, seafood sausages

Suckling pig belly, cider sauce, potato fricassée, parsnip, romanesco cabbage and sautéed apple

Homemade brioche French toast, exotic fruits, Madeira wine ice cream

WINE PAIRING
(4 Wines)

38
per person

STARTERS

Leek cream with sourdough toast, marinated dry skipjack 14

Organic beetroot salad, walnut oil, apple textures and our ricotta 17

Tuna tataki, mango, coriander, avocado and wasabi purée 21

Duck foie gras terrine, dried fruit chutney 21

Beef tartare with oyster touch, kimchi and wakame mayo, salmon roe 21

Tomato salad with creamy burrata, arugula, pesto sauce, tamarillo vinaigrette 21

MAIN COURSES

Roasted snapper fillet, sautéed vegetables, quinoa, beurre blanc with coriander olive oil 38

Black scabbard fish meunière, homemade pickles, creamy tomato confit polenta and arugula 32

Mixed local fish, aged Acquerello risotto with turmeric, seafood sausages 38

Chicken supreme, Tagine sauce, orzotto and capers 30

Suckling pig belly, cider sauce, potato fricassée, parsnip, romanesco cabbage and sautéed apple 39

Lamb carré, fennel textures, chickpea panisse, Galician olive sauce 38

Grilled beef tomahawk, organic pak choi, mixed salad with balsamic vinaigrette, homemade fries 9/100gr
(2pax) (900gr to 1100gr)

DESSERTS

Selection of national and international cheeses with homemade crackers 21

Homemade brioche French toast, exotic fruits, Madeira wine ice cream 16

Banana cheesecake, peanut with salted caramel, pitanga sorbet 16

Pina colada with pineapple, coconut and lime 16

Chocolate cremeux with raspberry, pistachio ice cream 16

Available upon request: Vegetarian menu | Children's Menu | Lactose and gluten free options

Prices are in Euros, VAT included.