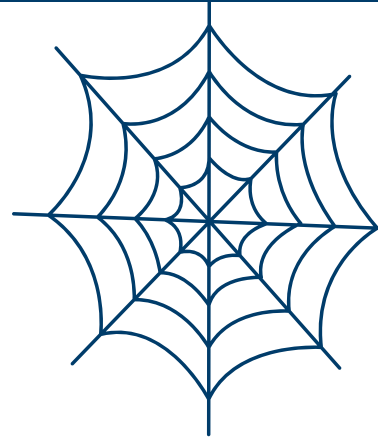


31.10

Halloween



MENU

STARTER | ENTRADA

Black scabbard fish tempura, mori seaweed, kimuchi mayonnaise and beetroot jus

Tempura de espada, alga mori, maionese de kimuchi e jus de beterraba

SOUP | SOPA

Pumpkin cream with curry and coconut milk

Creme de abóbora com caril e leite de coco

FISH | PEIXE

Braised tuna with sweet potato, red onion pickle, teriaki and spirulina

Atum braseado com batata-doce, pickle de cebola roxa, teriaki e spirulina

MEAT | CARNE

Beef fillet with herbs, truffled potatoes, grilled cabbage with pepper puree and coffee paris sauce

Filete de vaca com ervas, batata trufada, couve grelhada com puré de pimentos e molho café de paris

DESSERT | SOBREMESA

Caramelised french toast, caramel ice cream, lime and flower of salt

Rabanada caramelizada, gelado de caramelo, lima e flor de sal

All Included | Tudo incluído

BB 39€ | HB 29€

