

**TER  
REI  
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FOOD CULTURE+  
EMOTIONS CONCEPT

**DIA  
DO PAI  
FATHER'S  
DAY  
MENU**

**COUVERT**

2 variedades de pão artesanal, manteiga caseira e azeitonas marinadas

**ENTRADA**

Camarão à guilho, tostas finas com azeite e orégãos

**PEIXE**

Pargo grelhado, praliné de couve-flor, pó de chouriço e molho virgem

**CARNE**

Joadheira de borrego, cevada com enchidos, cogumelos e espargos

**SOBREMESA**

Cremoso de chocolate e café, biscuit de cacau

**COUVERT**

Two varieties of artisan bread, homemade butter and marinated olives

**STARTER**

Sautéed garlic prawns, thin crackers with olive oil and oregano

**FISH**

Grilled red snapper, cauliflower praliné, chorizo dust and sauce vierge

**MEAT**

Braised lamb shank, barley with cured meats, mushrooms and asparagus

**DESSERT**

Chocolate and coffee cream, cocoa biscuit