

ENTRADAS | STARTER

CREME DE ERVILHAS, CROCANTE DE ALHO FRÂNCES
PEA CREAM SOUP, CRUNCHY LEEK €4 

COURGETTE GRATINADA, MIX FOLHAS VERDES E
PICKLES CASEIROS €5 
GRATIN ZUCCHINI, GREEN SALAD AND HOMEMADE PICKLES

PICA-PAU NOVILHO, MOSTARDA À ANTIGA,
PICKLES €6 
VEAL "PICA-PAU", MOSTARD AND HOMEMADE PICKLES

OVOS MEXIDOS COM FARINHEIRA €5
SCRAMBLED EGGS WITH FLOUR SAUSAGE

PRINCIPAL | MAIN COURSE

RISOTTO DE ESPARGOS VERDES, QUEIJO CHÈVRE €12 
ASPARAGUS RISOTTO, CHEVRE CHEESE

DOURADA BRASEADA, QUINOA DE LEGUMES, AZEITE
DE ERVAS €14 
BRAISED GOLDEN BREAM, VEGETABLE QUINOA, HERB OLIVE OIL

NACO DE NOVILHO GLACEADO, PURÉ DE BATATA
TRUFADO, LEGUMES ASSADOS €14 
GLAZED BEEF LOIN, TRUFFLED POTATO PURÉE, ROASTED VEGETABLES

CREPE DE LEGUMES, MOLHO POMODORO, SALADA
VERDE €9
VEGETABLE CREPE, POMODORO SAUCE, GREEN SALAD

SOBREMESA | SWEET

TORTA DE LARANJA, SORBET LIMÃO €5 
ORANGE PIE, LEMON SORBET

MOUSSE IVOIARE, FRUTOS VERMELHOS €6
IVOIARE MOUSSE, RED FRUITS

CRÈME BRÛLÉE CARAMELIZADO €5 
CARAMELIZED CREME BRULEE

VERRINE DE FRUTA, SUSPIRO, GELADO DE BAUNILHA €4 
FRUIT VERRINE, MERINGUE, VANILLA ICE-CREAM

OPEN BRASSERIE

Almoço | Lunch

12h30 | 15h00

De 19 a 23 de Dezembro | From 19 to 23
December



IVA incluído à taxa legal * VAT included at current rate

