

## 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

