

## Gastro Menu 21

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### Let us begin

Duck liver Foie gras mi-cuit, mix young mesclum salad & purslane, smoked heel	22.0
Smoked salmon from "carpiér", raïta sauce, oscietre caviar, fresh fennel salad	32.0
Perfect hen egg "Pedrês", greenpeas & cockles, chorizo with chanterelles	16.0

### The atlantic is the muse.... of the land too

Turbot on the bone, primor potatoe and leeks, razor clams "bulhão de pato"	36.0
Codfish confit, "a brás", crispy chicken skin	28.0
Squab royal, salmis sauce with herbs, mushrooms & foie gras raviolis	36.0
Milk- fed veal, baby vegetable with plancha ´ s fat rice, our version of "Blanquette"	26.0

### Cheese

Blue aged stilton, dry fruit bread	5.0
Finest raw milk cheeses selection, toast and salad	12.0

### Sweet touch

The chocolate flower	14.0
Apricot and apple tatin pie, fresh cream ice cream	9.0
Coffee, chocolate and mascarpone like a "tiramisu"	9.0
Porto wine pudding, biscuit and red berries	9.0
Creamy cheesecake, kaffir limeand speculoos	9.0
"Pain Perdu2, fresh raspeberries and sorbet	9.0

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### For kids and grown-ups

Organic tomato salad from "quiosque da natureza"	10,5
Daily soup	3,5
Pata negra cured ham	16,0
Oyster with ponzu sauce / natural oysters	10,5
Clams "bulhão pato"	21,0
"Sanluncar" tiger shrimp a plancha	16,0
"Sanluncar" tiger shrimp, Mozambic style with rice	16,0
Hake filet Meunière, potatoe purée	14,0
Ssaghetti pomodoro	12,0
Spaghetti bolognese	14,0
Ground beefsteak, fried potatoes	12,0
Tartare beef, fried potatoes	21,0
Cheeseburger with fried potatoes	19,0
Chocolate mousse	4,0
Vanilla "crème brûlée", salty caramel ice cream	8,0