

Let us begin...

Couvert (bread variety, olive oil) 	3,50
Hazelnut sablé, mushrooms and comté “reserve 24 moins Marcel Petite”, green leek mayonese... normally unsable	18,00
Wild bluefin tuna fattened in an aquatic farm, pata negra cured ham, crunchy vegetables, tangy dashi broth 	28,00
Royal rock lobster salad “Cascais style” 	52,00

Our sea

Minute stew of oysters fine de clair from “Setubal”, tomatoes and basil,	
Portuguese-style fried fish	32,00
Monk fish Wellington, seasonal vegetables, jus corsé	42,00
Fish of the day, tomato soup “Estoril Style” 	42,00

Our land

Iberian pork presa with pepper and cognac, shallots confit in a beetroot juice lke tatin pie	38,00
Fillet of duckling with portuguese cherries and oven-backed rice 	26,00
Pissaladière tomato pie, carpaccio of galician blond beef cured in kombu seaweed	36,00

The cheeses... our treat

Finest cheeses selection, homemade jam with toast and salad	18,00
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The sweets... our sin

Different texture of chocolate, damascus and lemongrass	12,00
Egg yolk jam cake with cinnamon, passion fruit and yogurt ice cream 	10,00
Red berries and pistachios, crunchy “Graufrette”	12,00
Vanilla “Crème Brûlée”, salty caramel ice cream	8,00
Madeira’s rum Baba, Chantilly	9,00
Apple tatin pie, nuts ice cream	9,00
Soft paste sweet cheese with vanilla, homemade jam	9,00
Coconut pavlova, passion fruit and Azores pineapple 	9,00
The Chocolate “origin Peru”... mousse and ice cream	10,00



Glúten Free



Vegan

Prices in Euros. Legal VAT tax included.

For kids and grown-ups

Romain salad, crispy chicken breast with corn-flakes, fresh goat cheese	 	16,00
Seasonal mix salad		6,00
Daily soup		4,50
Organic tomato salad	 	14,00
Pata negra cured ham		16,00
Poke bowl, fish ceviche with ponzu sauce, vegetables, and sushi rice		19,50
Natural oysters (3 units)		12,00
Clams à "Bulhão Pato"		26,00
Portuguese fish rice from our coast (2 people)*		70,00
Hake filet "meunière" and potato purée		19,00
Tenderloin steak tartar, fried potatoes		24,00
Beefburger with fried potatoes		16,00
Spaghetti Bolognese		16,00
Eggplant alla caponata, leaves and pine nut	 	18,00

*25-30 minutos



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