



AUTHENTIC PORTUGUESE CUISINE

Spring Menu

Caviar

(add 10g of "white sturgeon" +49 or "kaluga sturgeon" +59)

Sparkling Brut +20

Lula

squid salad with a cilantro sauce

2023 Soalheiro White || 2020 Queimas White || 2020 Coche White

Cogumelo

mushroom rice

(add black truffle +49)

2017 Campolargo Red || 2019 Passarella Red || 1978 Caves São João Red

Peixe

sword fish with a white wine dill sauce

2020 Esporão White || 2021 Guru White || 1984 Cavaleiros White

Leitão

suckling pig with sweet potato, orange and collard greens

2021 Bageiras Red || 2017 Bageiras Garrafeira Red || 2020 Niepoort Pinot Noir

or

Wagyu

(add +75)

A5 wagyu beef served with sweet potato, orange and collard greens

2020 Manoella Red || 2021 Character Red || 2009 Romaneira Red

Queijo

S. Jorge cheese 5-ways

10 Yrs Old Madeira || 1996 Madeira || 1960 Abafado

Frutos Silvestres

matcha merengue "mille-feuille" with white chocolate, raspberries and green strawberries

20 Yrs Old Porto || 40 Yrs Old Porto || 1965 Porto