

Take I Toast

Take II Escabeche / Vegetables

Take III Guacamole and corn taco

Take IV Seaweed brûlée

Take V Vegetables

Take VI Sweet cucumber / Asian vinaigrette

Take VII Mushroom “açorda”

Take VIII Nori seaweed

Take IX Sweet potato “sonhos”

Take X Cauliflower / Broccoli / Kimchi

Take XI Cabbage tart / Dill

Take XII Pumpkin / Dry fruits

Take XIII Celeriac / Hazelnut

Take XIV Eggplant / Romesco

Take XV Tofu / Leek

Take XVI Egg / Mushrooms

Take XVII Seitan / Jerusalem artichoke

Take XVIII Dejá Vu

Take XIX Carrot / Orange / Pumpkin

Take XX Carob / Tropical fruits

Take XXI Sesame / Caramel / Miso

VI Takes 115,00€ / XII Takes 145,00€ / XXI Takes 185,00€

We propose to pair our menu with the suggestion of our Sommelier Carlos Monteiro –

140,00€ / 180,00€