

À LA CARTE

STARTERS

Oyster / Tuna - 35,00€

Scarlet shrimp - 45,00€

Crawfish / Korean soup - 35,00€

MAIN COURSES

Sea bass in its habitat - 58,00€

Lobster / Olive oil / Olive - 70,00€

Red mullet / Cashew / Manioc - 58,00€

DESSERTS

Late harvest - 25,00€

Corn / Coconut - 25,00€

The Abbot, the Nuns and the Angels - 25,00€

À LA CARTE

STARTERS

Vegetables - 25,00€

Pumpkin / Dry fruits - 25,00€

Eggplant / Romesco - 25,00€

MAIN COURSES

Egg / Mushrooms - 30,00€

Tofu / Leek - 30,00€

Seitan / Jerusalem artichoke - 35,00€

DESSERTS

Carrot / Orange / Pumpkin - 25,00€

Sesame / Caramel / Miso - 25,00€

Carob / Tropical fruits - 25,00€

Take I Toast

Take II Geoduck / Coriander / Garlic

Take III Razor clam *suquém*

Take IV Mango / Charru mussel

Take V Vegetables

Take VI Seafood taco

Take VII Sea urchin brûlée

Take VIII Oyster / Tuna

Take IX Octopus curry

Take X Sea bass in its habitat

Take XI Scarlet shrimp / Pineapple

Take XII Lobster / Olive oil / Olive

Take XIII *Roja* Prawn / Broccoli / Kaffir lime

Take XIV Crawfish / Korean soup

Take XV Red mullet / Cashew / Manioc

Take XVI Swordfish / Pear

Take XVII Squid "Chanel"

Take XVIII *Dejá Vu*

Take XIX Late harvest

Take XX Corn / Coconut

Take XXI The Abbot, the Nuns and the Angels

VI Takes 150,00€ / XII Takes 190,00€ / XXI Takes 250,00€

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

130,00€ / 170,00€

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 Broccolini / Jalapeños

Take XI Cabbage and tapioca

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 110,00€ / XII Takes 140,00€ / XXI Takes 180,00€

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130,00€ / 170,00€