







ON THE TABLE...


COUVERT: Bread, seaweed flavored butter and marinated olives   

STARTERS

Turnip and pear creamy soup, black pudding and toasted almonds  



Portuguese stew terrine, in a bean, cabbage and mint broth

Shrimp, pork trotters in coriander, bisque   

Razor clams in coriander sauce, green beans tempura  


“Piquillo” peppers, cod and cheese, saffron sauce and balsamic cream  




Sheep cheese “Azeitão”, roasted apple, walnuts    

Roasted vegetables and orange in toasted bread  



MAIN DISHES

Fish pasta stew, shrimps, seaweed and pennyroyal   

Dried cod loin, and tongues in a stew 

Lobster and “açorda” (bread, garlic and coriander panada)    (+ 10 €)

Octopus, olive oil and garlic, roasted potatoes, onion and spinach

Beef sirloin steak Portuguese style with cured ham  




Roasted leg of lamb, roasted chestnuts and roots 




Roast suckling pig, lentil, mushroom and “farinheira” (local bread sausage) stew  





Duck thigh and sausages rice




Beans, chestnuts and mushrooms stew in a pumpkin  

DESSERTS ...





“Farófias” – meringue, vanilla custard, caramelized walnuts, lime zest   


“Toucinho do Céu” (traditional egg, almond and squash dessert), fresh cream and red fruits   

Bread pudding, almonds, pennyroyal, orange    

Chocolate cake, pineapple, chili pepper, coconut ice cream   

Rice pudding in the oven, vanilla custard   

Roasted banana, walnuts, cinnamon, peanut butter and vanilla ice cream    

... OR CHEESE: Portuguese cheese platter     (+ 5 €)

67 € p/ person

INCLUDES THE SHOW, THE COUVERT, THE CHOICE OF ONE STARTER, ONE MAIN DISH AND ONE DESSERT



CONTAINS NUTS



CONTAINS CRUSTACEANS AND MOLLUSCS



CONTAINS GLUTEN



CONTAINS SULFITES



CONTAINS DAIRY






VEGETARIAN

DECLARATION OF ALERGENS

This unit prepares its menu based on the Mediterranean diet, handling numerous different food.

In their preparation there may be substances which cause the consumer food intolerances or allergies. For any further information, please ask your waiter




SUR LA TABLE...



LE COUVERT: Pain, beurre aux algues et olives marinées   

ENTRÉES





Velouté de navet et poire, boudin noir et amandes grillées  



Terrine de pot-au-feu à la portugaise, dans un bouillon de haricots, chou et menthe

Crevettes, pieds de porc à la coriandre, bisque   

Couteaux en sauce à la coriandre, tempura de haricots verts  


Poivrons « Piquillo », morue séchée et fromage, sauce au safran et crème balsamique  




Fromage de brebis « Azeitão », pomme rôtie, noix    

Tartine de légumes grillés et orange  

PLAT PRINCIPAL

Pâtes au ragoût, poisson, crevettes, algues, pouliot   



Morue séchée, et langue dans une bouillabaisse 

Homard et « açorda » (panade à l'ail et coriandre)    (+ 10 €)



Poulpe, huile d'olive à l'ail, pommes de terre, oignons, épinards sautés

Contre-filet de bœuf à la portugaise avec jambon  




Gigot d'agneau, châtaignes et racines grillées 

Cochon de lait rôti, ragoût de lentilles, champignons et « farinheira » (saucisse au pain local)  


Confit de cuisse de canard et riz aux saucisses




Ragoût de haricots, châtaignes et champignons dans une citrouille  

DESSERT...





« Farófiás » – merengue, crème anglaise, noix caramélisées, zeste de lime   




« Toucinho do Céu » (dessert traditionnel aux œufs, amandes et courge), crème, fruits rouges   

Pouding au pain, amandes, menthe pouliot, orange    

Gâteau au chocolat, ananas, piment, glace coco   

Riz au lait au four, crème anglaise   

Banane à la poêle, noix, cannelle, beurre de cacahuète et glace vanille    

...OU FROMAGE : Plateau de fromages portugais     (+ 5€)

67 € p/ personne

COMPREND LE SPECTACLE, LE COUVERT, LE CHOIX D'UNE ENTRÉE, D'UN PLAT PRINCIPALE ET D'UN DESSERT



CONTIENT DES FRUITS SECS



CONTIENT DES CRUSTACÉS ET DES MOLLUSQUES



CONTIENT GLUTEN



CONTIENT DES SULFITES



CONTIENT DES PRODUITS LAITIERS



VEGETARIEN



DÉCLARATION DE ALLERGÈNES

Cette unité prépare son menu sur la base du régime méditerranéen, avec la manipulation de nombreux aliments différents. Dans leur préparation peuvent être présentes des substances qui provoquent des intolérances alimentaires ou des allergies. Pour toute information complémentaire, veuillez demander à l'un de nos collaborateurs




EN LA MESA...

COUVERT: Pan, mantequilla de algas y aceitunas marinadas   

ENTRANTES


Sopa cremosa de nabo y pera, morcilla y almendras tostadas  



Terrina de puchero à la portuguesa en caldo de judías, col y menta

Camarones, manitas de cerdo con cilantro, bisque   



Navajas en salsa de cilantro, tempura de judías verdes  


Pimientos piquillo, bacalao y queso, salsa de azafrán y crema de balsámico  

Queso de oveja "Azeitão", manzana asada, nueces   

Tosta de verduras a la plancha y naranja  



PLATO PRINCIPAL


Guiso de pasta, pescado, camarones, algas y poleo   


Bacalao y estofado de lengua 

Bogavante y "açorda" (migas de ajo y cilantro)    (+ 10 €)



Pulpo, aceite de oliva y ajo, patatas, cebolla y espinacas

Bife de vacío de ternera a la portuguesa con jamón  




Pierna de cordero lechal, castañas y raíces asadas 




Cochinillo asado, guiso de lentejas, champiñones y "farinheira" (embutido de pan local)  





Muslo de pato y arroz de embutidos




Guiso de Judías, castañas y champiñones en Calabaza  




POSTRE...





"Farófiás" – merengue, crema de vainilla, nueces caramelizadas y raladura de lima   





Tocino del cielo, crema y bayas rojas   

Budín de pan, almendras, poleo, naranja    

Tarta de chocolate, piña, guindilla, helado de coco   

Arroz con leche al horno, crema de vainilla   

Banana asada, nueces, canela, mantequilla de cacahuete y helado de vainilla    

... O QUESO: Tabla de quesos portugueses     (+ 5 €)

67 € p/ persona

INCLUIDO ESTÁ EL ESPECTÁCULO, EL COUVERT, LA ELECCIÓN DE UN ENTRANTE, DE UN PLATO PRINCIPAL Y DE UN POSTRE



CONTIENE FRUTAS SECAS



CONTIENE SULFITOS



CONTIENE CRUSTÁCEOS Y MOLUSCOS



CONTIENE PRODUCTOS LÁCTEOS



CONTIENE GLUTEN



VEGETARIANO

DECLARACIÓN DE ALÉRGENOS
Información para el consumidor

Esta unidad elabora su carta basada en la dieta mediterránea, manejando numerosos alimentos.
Las preparaciones pueden contener sustancias que producen al consumidor intolerancias o alergias alimentarias. Para más información solicite su camarero

SUL TAVOLO...

IL COUVERT: Pane, burro di alghe ed olive marinate 🌾 🍷 🌿

ANTIPASTI

Vellutata di rape e pere, sanguinaccio e mandorle grigliate ① 🍷

Terrina di bollito portoghese in brodo di fagioli, cavolo cappuccio e menta

Gamberi, zampetti di maiale al coriandolo, bisque 🌿 🍷 🌾

Cannolicchi in salsa di coriandolo, tempura di fagiolini 🌿 🍷

Peperoni "piquillo", baccalà e formaggio, salsa di zafferano e crema di balsamico 🌿 🍷

Formaggio di pecora "Azeitão", mela arrosto, noci 🌾 🍷 🌿

Crostata di verdure grigliate e arancia 🌾 🌿

PIATTO PRINCIPALE

Pasta allo spezzatino di pesce, gamberi, alghe e menta poggio 🌿 🍷 🌾

Baccalà, e lingua al ragu 🌾

Aragosta e "açorda" (pane, aglio e coriandolo) 🌿 🍷 🌾 (+ 10 €)

Polpo, olio d'oliva e aglio, patate, cipolla e spinaci

Controfiletto di manzo alla portoghese con prosciutto 🍷 🌾

Cosciotto di agnello, castagne e radici arrostate 🌾

Maialino arrosto, stufato di lenticchie, funghi e "farinheira" (salsiccia di pane locale) 🌿 🌾

Confit di coscia d'anatra e riso alla salsiccia

Stufato di Fagioli, castagne e funghi in una zucca 🌾 🌿

DOLCE...

"Farófias" – meringa, crema alla vaniglia, noci caramellate e scorza di lime ① 🍷 🌿

"Toucinho do Céu" (dolce tipico a base di uova, mandorle e zucchero) panna, bacche rosse ① 🍷 🌿

Budino di pane, mandorle, menta poggio, arancia ① 🌿 🍷 🌿

Torta al cioccolato, ananas, peperoncino, gelato al cocco ① 🍷 🌿

Budino di riso al forno, crema alla vaniglia 🌿 🍷 🌿

Banana in padella, noci, cannella, burro di arachidi e gelato alla vaniglia ① 🌿 🍷 🌿

... O FORMAGGIO: Piatto di formaggi portoghesi ① 🌿 🍷 🌿 (+ 5 €)

67 € p/ persona

INCLUSO IL SPETTACOLO, IL COUVERT, LA SCELTA DI UN ANTIPASTO, UN PIATTO PRINCIPALE E UN DESSERT



CONTIENE FRUTTA SECA



CONTIENE CROSTACEI E MOLLUSCHI



CONTIENE GLUTINE



CONTIENE SOLFITI



CONTIENE PRODOTTI A LATTE



VEGETARIANO



DICHIARAZIONE DI ALLERGENI

Questa unità prepara il suo menù basato sulla dieta mediterranea, con la manipolazione di diversi tipi di cibo. Nella loro preparazione può essere presenti sostanze che causano le intolleranze alimentari o allergie.



NA MESA...



O COUVERT: Pão, azeitonas marinadas e manteiga de algas   



ENTRADAS





Creme de nabos e pêra, morcela e amêndoas  



Terrina de cozido em caldo de feijão, couve e hortelã

Camarão, pezinhos e coentros numa bisque   



Lingueirão de coentrada e peixinhos da horta  


Pimentos piquilho, bacalhau e queijo Ilha de S. Jorge, molho de açafraão  




Queijo de Azeitão, maçã assada e noz    

Torricado de legumes assados e laranja  

PRINCIPAIS


Massada de peixe, camarão, algas e poejo   

Bacalhau e línguas numa caldeirada 

Lavagante e açorda de coentros    (+ 10 €)



Polvo assado à Lagareiro

Bife da vazia à Portuguesa com presunto  




Perna de cordeiro, castanhas e raízes assadas 


Leitão assado, lentilhas, cogumelos e farinheira  





Coxa de pato e arroz de enchidos

Feijoada, castanhas e cogumelos numa abóbora  

ESPAÇO PARA UM DOCE...





Farófiás, creme de baunilha, nozes caramelizadas e raspa de lima   

Toucinho do céu, natas frescas e frutos vermelhos   

Pudim de pão, amêndoas, poejo e laranja    

Bolo de chocolate, abacaxi, malaguetta e gelado de coco   

Arroz doce no forno, creme de baunilha   

Banana assada, nozes, canela, manteiga de amendoim e gelado de baunilha    

... OU QUEIJO: Tábua de queijos nacionais e compotas     (+ 5 €)

67 € p/ pessoa

INCLUI O ESPETÁCULO, O COUVERT, A ESCOLHA DE UMA ENTRADA, DE UM PRATO PRINCIPAL E DE UMA SOBREMESA



CONTÉM FRUTOS SECOS



CONTÉM MARISCO E MOLUSCOS



CONTÉM GLUTEN



CONTÉM SULFITOS



CONTÉM PRODUTOS LÁCTEOS



VEGETARIANO

DECLARAÇÃO DE ALERGÉNIOS - Informação ao consumidor

Esta unidade elabora a sua ementa com base na dieta mediterrânea, manipulando variadíssimos alimentos.

Na sua preparação podem estar presentes substâncias que produzam ao consumidor intolerâncias ou alergias alimentares. Em caso de dúvida, solicite informação junto dos nossos colaboradores