

A la Carte

STARTERS

<i>Crudo of Wild Golden Bream, Mexican Tajin and Pickled Turnips</i>	28€
<i>Tiger Prawn, Langoustine Ravioli and Herb Butter</i>	32€
<i>Marinated Scottish Salmon and Avocado Canelloni</i>	28€
<i>Sea Scallops, Truffle Ravioli and Carabineiro Prawn Emulsion</i>	32€
<i>Brese Pigeon and Port Wine Sauce with Chamomile</i>	32€
<i>Sautéed Duck Foie Gras with Apple Marmelade</i>	32€
<i>Organic Eggs à la Coque with Oscietra Caviar</i>	75€



MAIN COURSES

FISH

<i>Red Mullet Fillets and Matelote Sauce</i>	39€
<i>Wild Turbot Fillet and Pan-Fried Foie Gras Escalope</i>	42€
<i>Wild Sea Bass Fillet with Champagne Mousseline Sauce</i>	39€
<i>Lobster from Algarvian Coast, Risotto Gel and Bisque Sauce</i>	61€

MEAT

<i>One Month Dry Aged Venison with Poivrade Sauce</i>	39€
<i>Barbarie Duck Supreme, Cherry Sauce and Poached Pear in Blackcurrant</i>	37€
<i>Lamb Fillet with Honey and Five Spices Sauce</i>	39€
<i>Tornedor of Angus Beef with Grand Veneur Sauce</i>	39€

