

## Starters

### Salmon Gravlax

wood smoked, grilled melon

*Quinta de Pancas white, Estremadura (glass 3.5€)*



14€

### Beef Carpaccio

Parmesan shavings and basil pesto

*Quinta da Fonte de Ouro red, Dão (glass 9€)*

15€

### Foie Gras Sautéed and terrine

Three apples textures

*Consensual white, Douro (glass 6€)*

18€

### Mediterranean Salad

Tempura of prawns

*Quinta Azevedo (glass 5€)*

14€

### Cannelloni of Lobster and Crab

Rocket salad and vegetables vinaigrette

*Fonte de Ouro red, Alentejo (glass 9€)*

15€

### Tomato soup

Grilled scallops

*Evel White, Douro (glass 5€)*

8€

### Caldo Verde soup

Cabbage soup with chorizo

*Alabastro red, Alentejo ( glass 4.5€ )*

8€

## Pâte & Risotto

**Risotto**, Clams, prawns and octopus

**Tagliatelle**, Rocket salad, sun dried tomato and roquefort sauce

18€

16€

## Fish

### Codfish Duo

« Lascado » with spinach and potatoes

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Fresh with cream of carrot and ginger

*Dona Berta white, Douro ( bottle 35€)*

22€

### Low Fat & Healthy: Sea Bream

Filets with couscous and curry foam

*Gaivosa white, Douro (bottle 25€)*

21€

### Sea Bass

Sautéed with Barranco ham, potato confit

*Cartuxa white, Alentejo (bottle 31€)*



22€

### Cataplane (for two persons)

Monkfish, clams, mussels and prawns, vegetables and coriander

*Monte Amarelo, green, Alentejo (bottle 25€)*

48€

## Meat

### Lamb

Rack and confited shoulder, polenta and ratatouille  
*Quinta da Pellada red, Dão (bottle 70€)*

26€

### Tenderloin Steak AdLib

Sauteed with artichokes and potato terrine  
*Quinta do Carmo red, Alentejo ( bottle 50€ )*

27€

### Duck duo

Magret and raviole of foie gras with pistachio  
*Chateau Kirwan red, Margaux ( bottle 70€)*

24€

### Sirloin Steak

Grilled with glazed shallots  
*Duas Quintas red, Douro ( bottle 28€ )*

20€

### Pork Cheek and filet

From Alentejo, confit, crumb crust and chorizo  
*Quinta Fonte Ouro red, Douro ( bottle 26€ )*



22€

### Low Fat & Healthy

Chicken supreme stuffed with feta cheese, rocket, pine kernels and served with vegetables

20€



Signature dish from our Chef Daniel Schlaipfer

## Desserts

### Vacherin of apple and pineapple

*Porto Rozés Reserve White ( glass 8€ )*

8,5€

### Gratin of passion fruit from Madeira, piña colada sorbet

*Porto Rozés Tawny (glass 7€)*

8,5€

### Carob biscuit with Sao Tomé chocolate cream and roasted almond ice cream

*Porto Rozés 10 years (glass 9€)*

9,5€

### “Belle Hélène” pear AdLib

*Porto Rozés Ruby Reserve ( glass 8€ )*

9€

### Crêpes Suzette

*Porto Rozés Reserve White ( glass 8€ )*

10€

### Cheese

Selection of Portuguese and French taste  
*Porto Ramos Pinto Tawny 30 years ( glass 23€ )*

9€

All taxes included