

SOUPS AND CREAMS

Pumpkin cream with shrimp and coriander	6.20 €
Green Soup	5.20 €

STARTERS AND SALADS

Tomato with fresh mozzarella and parmesan	8.00 €
Roasted green asparagus with poached egg and hollandaise sauce	8.00 €
Fried prawns with toast with garlic butter	12.50 €
Smoked salmon with roe and citrus	16.00 €
Caesar Salad Simple (with chicken + 2.00 € / with shrimps + 4.00 €)	8.00 €
Mixed salad	6.00 €
Cheese board	15.50 €
Sausage board	12.00 €

PASTA AND RISOTTOS

Tagliatelle with tomato and parmesan	12.50 €
Pappardelle with shrimp, pesto and cherry tomato	13.50 €
Risotto with coriander and shrimps	13.50 €
Risotto with pumpkin and mushrooms	13.00 €
Spaghetti Bolognese	13.00 €

FISH

Cod confit with grain trilogy and olive	16.50 €
Fresh tuna chips with pickles and herbs	14.50 €
Salmon with mashed potato, shimeji and passion fruit sauce	19.50 €
Sea bass with sautéed vegetables and balsamic reduction	18.50 €

MEAT

Grilled chicken breast with mustard sauce	13.50 €
Black pork loin with braised carrots	15.50 €
Duck Magret with Roasted Potato and Vegetables	18.00 €
Beef Steak (old-style mustard; Port Wine; Mushrooms and Cream)	16.50 €
Sirloin Steak (Old-style Mustard; Port Wine; Mushrooms and Cream)	22.50 €
Steak's Side dishes – French Fries; White rice; Mixed Salad - 3.00 €/unit	

DESSERTS

Crème Brulé with almonds	7.00 €
Dark chocolate mousse with white chocolate foam	7.00 €
Lemon and Ginger Cheesecake	6.50 €
Petit Gateaux with red fruits	6.50 €
Berry Crumble with Meringue	7.50 €
Passion fruit and mint semifreddo	6.50 €
Ice Cream Ball	2.50 €
Seasonal fruit	5.00 €
Fruit salad	5.50 €

Couvert	2.50 €
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Enjoy your meal!
Chef Rafael Gomes

VAT Included

If you need any information about allergens please ask our staff before ordering.
No food or beverage product, including the couvert, may be charged if not requested by the customer.
In the Hotel there is a complaint registration book available