Menú Chiado

Bread, olive oil, butter and homem ade sardine paté

Azores tuna tartar with chalots, toasted pinenuts, pineapple pickle

carpaccio - glass of rosé brut sparkling wine

Prosciutto and sheep cheese "tapa" - glass of red wine

Brased Snapper with sauteed vegetables and fig reduction - glass of

white reserve wine

Filet mignon with flambeed grapes, roasted potatoes with rosemary -

glass of red reserve wine

Dessert: (choose one)

Sheep cheese with quince marmelade – glass of LVB Port

Black chocolate mousse - glass of brandy

Water, water with gaz, cofee

Per person: 50€ Tax included