

A la carte

Starters

Langoustines in three preparations:

Smashed, à la plancha and bisque with pumpkin, mandarin and dill

€ 67,50

‘Carabineiro’ Large Portuguese deep sea shrimp with bacalhau, artichoke and oil of chouriço

€ 59,50

Terrine of goose liver with smoked eel, different textures of beetroot and 25 years
ripened balsamic vinegar

€ 49,50

Terrine de Campagne of rabbit and foie gras with sugar snaps, watercress and Savora mustard

€ 42,50

Roasted cauliflower with Gorgonzola and pickled raisins

€ 29,50

Main courses

Cod with ‘Bacalhau à Brás’ and pal cabbage sauce

€ 59,50

Arroz de Pato

Carcass-roasted duck with Portuguese rice and confit of the leg, blood orange gel, leek in vinaigrette
and duck gravy

€ 55,00

Tournedos ‘Rossini’ Irish beef with fried foie gras, truffle and Madeira jus,

Ravioli of Oxtail and lettuce with mayonaise and Parmesan cheese

€ 67,50

Crispy fried sweetbread with Dutch white asparagus, peas, fresh morels and gravy with dried morels

€ 67,50

Ravioli ‘Maria do Céu’

Ravioli with Portuguese sheep’s cheese ‘Queijo da Serra da Estrela’, zucchini,
mushrooms and sage butter

€ 39,50

Desserts

Dessert ‘exotique’ with tropical fruit, Coriander, ice cream of Thai curry and coulis of passionfruit

€ 25,00

Poached pear with buttermilk and pistachio

€ 25,00

Selection of farmhouse cheeses

€ 29,50

Michel's Masterchef Menu

Menu inspired by our signature dishes and seasonal creations

Marinated salmon with radish, daikon radish and piccalilly

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Signature dish for extension € 37,50

Terrine of goose liver with smoked eel, different textures of beetroot
and 25 years ripened balsamic vinegar

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Cod with 'Bacalhau à Brás' and palm cabbage sauce

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Octopus with tomatada, braised spring onion, black garlic cream and red pepper vinaigrette

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Dutch white asparagus with peas, chamomile and dried morel gravy

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Arroz de Pato

Carcass-roasted duck with Portuguese rice and confit of the leg, blood orange gel, leek in vinaigrette
and duck gravy

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Poached pear with buttermilk and pistachio

4 courses € 139,50	salmon/cod/duck/pear
5 courses € 159,50	salmon/cod/octopus/duck/pear
6 courses € 179,50	salmon/cod/octopus/asparagus/duck/pear

Extension: selection of farmhouse cheeses € 27,50

The menu is served for the entire party of the table
We are prepared for allergies and special requests within our possibilities